

HOTEL | BAR | BRASSERIE

TO START

Soup of the Moment Ce,Su G

Freshly Baked Brown Bread | Toasted Gluten Free Bread

Locally Smoked Salmon Plate M.R.Ce,E.Mu @

Horseradish & Celeriac remoulade topped with a Red Onion Pickle

Kellys of Newport Black Pudding & Goats Cheese Bon Bon C, M, So, Mu, E

Smoked Apple Puree

Cashel Blue Cheese, Walnut & Beetroot Salad M, Mu, N @

Poached Spiced Pear, Rocket, House Dressing

Irish Pork Country Style Terrine E, M, Su, C

Pickled Vegetables and a Pear & Lime Chutney

THE MAINS

Roast Stuffed Turkey & Ham C,Su,Ce,So,M

Champ, Red Wine Jus

Baked Fillet of Salmon F.M, Mo, Su @

Mussels, Leek & White Wine Cream

The Brie Burger and Fries C.E.Su,M.So,Mu

Gourmet Beef Burger, topped with Bacon & Brie Cheese, Red Onion Cranberry Relish

80z Prime Irish Sirloin Steak M.E.C.Su

Gratin Potato, Baby Carrots, Pepper Sauce

Lentil & Spinach Dahl Ce,M @ V

Sweet Potato, Carrot, Spinach, Jasmine Rice, Vegan Yoghurt

THE FINISH

Cinnamon Crumble Cheesecake M.C.SO, E.N.

Fresh Cream

Warm Traditional Christmas Pudding Su,E,M,C,N

Brandy Custard

Pear & Almond Tart C.M.N.E.

Mint Anglaise & Vanilla Ice Cream

Chocolate & Coconut Tart N, So, Sn V

Mixed Berry Compote

(C) Contains cereals, (M) Contains milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (Mo) Contains molluscs, (So) Contains soya, (Ce) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (Su) Contains Sulphite, (L) Contains lupin