

## TO START

### Soup of the Moment Ce, Su **GF**

Freshly Baked Brown Bread | Toasted Gluten Free Bread

### Locally Smoked Salmon Plate M, F, Ce, E, Mu **GF**

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 **GF**

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 **GF**

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

### 8oz Prime Irish Sirloin Steak M, E, C, Su

Gratin Potato, Baby Carrots, Pepper Sauce

### Lentil & Spinach Dahl Ce, M **GF 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