COAST

€49.00 per person

STARTERS

Roast Parsnip & Butternut Squash Soup
Herb Crème Fraiche, Hope Stout Brown Bread (1.1,6,7, 9,12)

ChickenLiver Pâté
Warm Toasted Brioche, Pear Marmalade, Redcurrant Gel (1.1,7)

Goat's Cheese, Roast Beetroot & Cranberry Bruschetta
Tangy Salsa, Rocket Leaves (1.1, 6,7)

Jumbo Prawn Cocktail
Shredded Iceberg lettuce Radicchio, Pickled Cucumber & Caviar (1.1, 2.2, 3, 4, 6, 7, 9, 10)

MAIN COURSES

Slow Braised Jacob's Ladder Beef Rib
Creamy Champ Potato, Seasonal Roasted Vegetables, Shallot Infused Jus (6, 7, 9, 10, 12)

Traditional Turkey & Ham
Herb Stuffing, Roast Parsnips, Glazed Carrots, Buttered Sprouts,
Roast Potatoes & Rosemary Sauce (1.1, 6, 7, 9, 12)

Fillet of Salmon
Colcannon Potato Cake, Cauliflower Puree, Tomato Butter Sauce (1.1, 3, 4, 6, 7, 9, 10)

Butternut Squash Gnocchi
Baby Spinach, Beetroot, Shaved Parmesan Cheese (GF, 6,7,12)

SIDES - €4.95 Additional

Chunky Triple Cooked Chips (1.1,6); Rocket, Roast Walnut & Pear Salad (6,8.3); Glazed Roast Vegetables (6, 7); Creamed Potatoes (7); Beer Battered Onion Rings (1,6)

DESSERTS

Salted Belgian Dark Chocolate & Orange Mousse
Salted Caramel, Vanilla Ice Cream (3, 6, 7)

Apple and Plum Crumble
Vanilla Ice Cream, Cinnamon Syrup (1.1, 3, 7)

Poached Fruits & Fresh Cream Pavlova
Vanilla Crème Royal, Sugar Crackling (3,7)

Traditional Christmas Pudding
Brandy Butter Sauce, Crème Fraiche (1.1,3,6, 7, 11, 12)

Freshly Brewed Tea or Coffee

Allergens
1-Cereals containing Gluten, 2-Crustaceans,3-Eggs, 4-Fish, 5-Peanut, 6-Soybean, 7-Dairy, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seed, 12-Sulphur Dioxide & Sulphates, 13-Lupin, 14-Molluscs