



C O A S T

STARTERS

Roast Parsnip & Butternut Squash Soup

Herb Crème Fraiche, Hope Stout Brown Bread (1.1,6,7, 9,12)

Chicken Liver 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

