Christmas Dinner Menu

£57

Homemade Bread
Herb Butter
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To Start
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Chestnut & Celeriac Soup
Truffle Oil
Chicken Ballotine
Pearl Barley & Smoked Bacon
Pheasant Ravioli
Buttered Leeks & Wild Mushroom
Whipped Goats Cheese
Organic Salt Baked Beetroot & Toasted Hazelnut
Seared Sea Scallop(£3sup)
Doherty's Black Pudding & Glazed Apple
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For Main
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Confit Leg of Duck
Smoked Breast, Sweet Potato Purée & Savoy Cabbage
Free Range Turkey & Sugar Pitt Ham Loin
Mulled Cranberries, Golden Raisin & Herb Stuffing
12 Hour Slow Cooked Daubé of Beef
Parsnip Crisps & Bordelaise Jus
Smoked Salmon & Langoustine Risotto
Marscapone & Trout Caviar
Caramelised Onion & Squash Pithivier
Creamed Spinach & Black Garlic
Fillet of Beef (£7sup)
Pomme Anna & Red Wine Jus
All Mains served with our Buttered Mash Potatoes & Seasonal Market Vegetables
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To Finish
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'Panna Custard'
Mulled Raspberries, Sherry, Chantilly Cream & Toasted Almonds
Christmas Pudding Parfait
Caramel Brandy Apple & Biscuit Crumb
Chocolate Mousse
Clementine Gel & Vanilla Ice Cream
Irish Cheese Selection (£2.sup)
Sourdough Crackers, Fig & Date Jam

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please ask your server for details