Gastropub
OFF THE BONE
Farm Fresh, Ocean Fresh, Market Fresh

Festive Lunch Menu

TO START

Seasonal Soup of the day
Herb and garlic crouton.
(1 (wheat), 7, 8, 9)

Chicken & Mushroom Parcel
Tender pieces of chicken, sautéed mushrooms, bound in a tarragon cream
(1 (wheat), 3, 7, 9, 12)

Poached Pear Salad
Red wine poached pears, Cashel blue cheese, apple sticks, toasted walnut, celery & red onion salad
(3, 7, 8(walnuts), 9, 12)

Smoked Salmon & Shrimp Cocktail
Smoked salmon & shrimp, Bloody Mary sauce, crisp salad leaves, lemon marinated cherry tomatoes
(2, 3, 4, 9, 10, 12)

THE MAIN

Traditional Roast Turkey & Limerick Ham
Roasted sprouts, maple glazed carrots, sage & onion stuffing, champ potato with a rich turkey gravy jus
(1 (wheat), 7, 9,10, 12

Chestnut & Roast Vegetable Wellington
Warm salad of sautéed greens & vine tomato sauce
(1(wheat),9,12)

Roasted Irish Grass Fed Sirloin of Beef
Yorkshire pudding, onion jam, honey and caraway roasted winter veg, shiraz red wine sauce.
(1 (wheat),3, 7, 9, 10, 12)

Seared Fillet of Atlantic Hake
Topped with a herb & chorizo crumb, green bean & olive salad, dill crushed potatoes & lemon aioli
(4, 9, 12)

DESSERT

Traditional Christmas Pudding
Brandy custard, vanilla ice cream
(1 (wheat), 3, 7, 8, 12)

Baileys Cheesecake
Chocolate sauce, vanilla ice cream
(1 (wheat), 3, 7, 12)

TEA/ COFFEE

Freshly Brewed
To finish your festive lunch

Allergen Information:
1 Cereals (Containing Gluten), 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seed, 12 Sulphur Dioxide, 13 Lupin, 14 Mollusc

Gastropub
OFF THE BONE
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Festive Dinner Menu

TO START

Poached Pear Salad
Red wine poached pears, Cashel blue cheese, apple sticks, toasted walnut, celery & red onion salad
(3, 7, 8(walnuts), 9, 12)

Smoked Salmon & Shrimp Cocktail
Smoked salmon & shrimp, Bloody Mary sauce, crisp salad leaves, lemon marinated cherry tomatoes
(2, 3, 4, 9, 10, 12)

Chicken & Mushroom Parcel
Tender pieces of chicken, sautéed mushrooms, bound in a tarragon cream
(1 (wheat), 3, 7, 9, 12)

Caulifower Velouté
Roasted cauliflower, herb oil & crisp croutons
(1(wheat), 3, 7, 9, 12)

THE MAIN

Traditional Turkey & Baked Ham
Pancetta, Brussel sprouts, sage & onion stuffing, herb potatoes, caramelized parsnip with rich turkey jus
(1 (wheat), 3, 7, 9, 12)

Braised Featherblade of Beef
Baby onion, leek, smoked bacon, wild mushroom, creamed potato and sweet potato crisps
(3, 7, 9, 10, 12)

Seared Fillet of Atlantic Hake
Topped with a herb & chorizo crumb, green bean & olive salad, dill crushed potatoes & lemon aioli
(4, 9, 12)

Calabrian Style Stuffed Chicken Breast
Nduja sausage, goats cheese, warm salad of rocket & sautéed potatos, chilli & honey dressing
(7, 9, 12)

Chestnut & Roast Vegetable Wellington
Warm salad of sautéed greens & vine tomato sauce
(1(wheat),9,12)

DESSERT

Festive Finale
Rich Belgian chocolate cheesecake, zesty citrus tart & classic Christmas pudding
(1 (wheat), 3, 7, 8 (almonds), 12)

TEA/ COFFEE

Freshly Brewed
To finish your festive dinner

Allergen Information:
1 Cereals (Containing Gluten), 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seed, 12 Sulphur Dioxide, 13 Lupin, 14 Mollusc