

Starters

Organic Beetroot Mousse

Burnt Apple Purée, Hazelnut, Beetroot Chutney (MK, CY, N)

Gravlax of Salmon

Almond, Ajo Blanco, Grapes, Celery (CY, F, N, MD, SP)

Roast Tomato Soup

(MK, CY)

Free Range Chicken Liver & Foie Gras Parfait

Fig Chutney, Bitter Orange, Brioche (MK, G, E, SP)

Mains

Traditional Roast Feighcullen Free-Range Turkey & Glazed Ham

Stuffing, Cranberry, Brussels Sprouts, White Sauce
(MK, CY, G)

Wild Irish Hake

Creamed Leeks, Tenderstem Broccoli, Caper & Lemon Cream (F, MK, SP)

Slow Cooked Feather Blade of Clonmore Beef

Spiced Pumpkin, Mushroom Gratin, Braising Juices (MK, CY, E)

Desserts

Step House Christmas Pudding

Vanilla Cream, Orange Curd (MK, G, E)

Classic Crème Brûlée

Raspberry Sorbet (MK, E)

Borris Apple & Blackberry Crumble

Custard, Vanilla Ice Cream (E, G, MK)

Hot 70% Chocolate Fondant

Mango Ice Cream (MK, G, E, N)

Selection of Irish Cheese

Cashel Blue, Gubeen, Apple Relish (MK, G)

3 Courses €42

(Groups over 8 have an 8% service charge)

MK – Dairy, CY – Celery, G – Gluten, N – Nuts, F – Fish, E – Egg, SS – Sesame Seeds, L – Lupin,
SP – Sulphites, MD – Mustard, P – Peanuts, S – Soybeans, M – Molluscs, C – Crustaceans