

CHRISTMAS **DINNER** SET MENU



2 Courses €34 | 3 Courses €39

Welcome drink on arrival - Prosecco, Wine or Christmas Spritzer €7.50

Starters

BUFFALO CHICKEN WINGS

Served with celery sticks and blue cheese aioli.

[1.1, 4, 5, 8, 10, 11, 12, 14]

CARAMELISED BRIE ONION TART

Crushed pistachio, caramelised fig, chili honey. [1.1, 2.7, 4, 5, 12]

ROASTED RED PEPPER HUMMUS

Smoked paprika, artichoke heart, roasted chickpea, served with garlic & coriander flatbread. [1.1, 11]

[[VE] [GF] option available]

GOATS CHEESE BON-BON SALAD

Mixed baby lettuce, orange segments, roasted beetroot & beetroot puree, citrus dressing. [1.1, 4, 5, 12] [V]

PRAWN COCKTAIL SALAD

Lime & chili marinated tiger prawns, avocado, baby gem, red onion, cherry tomatoes, Bloody Mary dressing.

[4, 5, 7.2, 10]

HOMEMADE BRANDY & THYME

CHICKEN LIVER PÂTÉ

Vodka cranberry sauce, toasted rustic bread. [1.1, 4, 8, 12]

Mains

PREMIUM SLOW BRAISED BEEF

Slow braised feather blade, creamy mash potatoes, celeriac puree, baby carrots, red wine jus.

[4, 10, 12, 14]

CATCH OF THE WEEK

Fish special of the day.

CRISPY DUCK PAPPARDELLE

Pappardelle pasta, Shimeji mushrooms, sundried tomatoes in creamy parmesan sauce and tomato ragout topped with crispy duck. [1.1, 4, 5, 12]

GFP ROAST

Roast turkey, homemade baked ham, brussels sprouts, creamy mash potato, onion & sage stuffing, chefs gravy. [1.1, 4, 10, 12, 14]

CHICKEN SUPREME

Lemon & garlic roasted chicken supreme, smoked pancetta creamy mash potatoes, grilled green vegetable, thyme jus.

[4, 10, 11, 12, 14]

PORCINI & WILD MUSHROOM

BOURGUIGNON

Wild mushrooms, porcini bourguignon with roasted crushed chestnuts served with potato gnocchi. [1.1, 8, 12, 14][VE]

Desserts

CHRISTMAS PUDDING

Vanilla ice cream and warm custard cream.

(VE chocolate sauce available)

APPLE CINNAMON CRUMBLE

Vanilla ice cream.

[1.1, 4, 5]

BAILEY'S CHEESECAKE

Salt & caramel sauce.

CHRISTMAS ROULADE

Cranberry & honey sauce, white chocolate shavings.

[4, 5]

GELATO MARTINUCCI

PISTACHIO TRUFFLE

Ice cream tart stuffed with pistachio cream, topped with crushed pistachio, white chocolate sauce.

[1.1, 2.1, 2.7, 4, 5]