



# *Festive Menu*

**£39 per person**

**To Begin**

**Starters**

**Fresh Shrimp Cocktail**

Served with House Salad topped with Marie Rose Dressing; Pesto Sauce. (2,5,10)

**Deep Fried Brie**

Served with a Cranberry Sauce and a Seasonal Salad (1,3,7,10)

**Chicken & Mushroom Vol au vent**

Served with a delicious House Salad (1,3,7)

**Soup of the Day (1,7,9,10)**

**Main**

**Roast Crown of Turkey & Ham**

Served with Creamy Potato, Roast Potato, Mixed Veg & Brussel Sprouts with a Rich Wine Gravy. (1,7,12)

**Gilligan's Farm Slowly Roasted Sirloin of Beef**

Brandy infused Peppercorn Sauce (7,9,10,12)

**Grilled 28-day dry aged 8oz Sirloin**

Cooked to your liking & served with Sauté Onions & Mushroom s Choice of sauce, Peppercorn or Garlic Butter

**supplementary fee €10 (1,3,7,9,10)**

**Fresh Fish of the Day**

Citrus Beurre Blanc & Market Vegetables (4,7,13)

**Vegetarian Curry**

Served with Coriander Rice & Naan Bread (1,6,7,8)

**Vegetarian Stir-fry**

Served With Oriental Sauce & Fresh Egg Noodles (1, 2, 4, 9)



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**To Begin**

**Dessert**

**Traditional Christmas Pudding**  
with Fresh Cream or Custard (1,3,7)

**Cheesecake of the Day**  
Served with Vanilla Ice-Cream or Cream (1,3,7)

**Apple Pie**  
Served with Custard (1,3,7)

**Eton Mess**  
With Mixed Berries and Fresh Cream (3, 7)

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**Tea or Coffee**

Why not make it Irish for only an extra €4.50

**All our Beef is 100% Irish**

Allergen List: 1: Gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soybeans 7:  
Milk 8: Nuts 9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxide and  
Sulphites