



## Celtic Whiskey Bar & Larder

## **STARTERS**

CHEF'S SOUP OF THE DAY

SMOKED SALMON AND CRAB ROULADE

Pickled cucumber, lemon gel

WILD MUSHROOM AND TARRAGON PÂTÉ

Toasted croute, chestnut crumb

MULLED WINE GLAZED CHICKEN LOLLIPOP

Pickled clementines

## **MAINS**

**PAN-FRIED COD** 

Winter greens, saffron beurre blanc

TRADITIONAL STUFFED TURKEY & HAM

Duck fat roast potato, cranberry & thyme jus

DINGLE GOATS CHEESE AND BEETROOT ARANCINI

Beetroot puree

**CONFIT DUCK LEG** 

Charred brussels sprouts, potato rösti, pomegranate & port jus

**80Z SIRLOIN STEAK** 

SUPPLEMENT €5

Portobello mushroom, caramelized onions, pepper & tarragon sauce

## **DESSERTS**

CHRISTMAS PUDDING ICE CREAM

Whiskey caramel sauce

MOCHA CHOCOLATE MOUSSE

Served with chocolate chip cookie

HOME MADE TRADITIONAL SHERRY TRIFLE

**TOFFEE APPLE CRUMBLE** 

With fresh cream and vanilla anglaise

2 COURSES ...... €39.00

3 COURSES ..... €45.00



