



Celtic Whiskey Bar & Larder

Christmas menu

STARTERS

CHEFS SOUP OF THE DAY	
Home made bread and butter	1,7,9
GOLDEN FRIED BRIE	
Home made cranberry and orange compote	3,7
BRAISED PORK BELLY	
Sneem black pudding bon-bon, spiced apple puree	3,7
GIN AND BEETROOT CURED SALMON	
Dill creme fraiche, duck fat confit, lemon	4,7

MAINS

ESCALOPE OF TURKEY	
Sausage meat stuffing boudin, maple glaze bacon, cranberry and thyme jus	3,7
BRAISED VENISON SHANK	
Cauliflower mash, blackberry and rosemary jus	7,9
HERB CRUSTED FILLET OF COD	
Lemon and herb roast potatoes, chive beurre blanc	4,7,12
PEA AND ASPARAGUS RISOTTO	
Parmesan shavings , mint oil	7,12
PAN SEARED SIRLOIN STEAK	
SUPPLEMENT €5	
Fricassee wild mushrooms, potato gratin, pepper sauce	7

DESSERTS

WARM TIAN OF CHRISTMAS PUDDING	
Whiskey anglaise and cream	1,3,7
TWISTED SNICKERS	
Chocolate salted caramel tart, peanut butter ganache, peanut brittle	1,3,7
WARM STICKY TOFFEE PUDDING	
with caramel sauce, vanilla ice cream	3,7,12
CHOCOLATE AND ORANGE MOUSSE	
Orange and basil compote, blood orange sorbet	1,3,6,7

3 COURSES €42.50



1. GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME SEEDS 12. SULPHITES 13. LUPIN 14. MOLLUSCS