

CHRISTMAS SET MENU

... TO START ...

'Cooleney farm' (Tipperary) Brie

'Cooleney farm' (Tipperary) Brie, panko crumb, micro salad (Co. Dublin) homemade winter berry & Cranberry compote,

Prawns Pil Pil

Prawns, Confit Cherry tomatoes, garlic, Nduja, 'Hedermans' smoked paprika (Co, Cork) & Extra virgin olive oil (Spain) . Served with home made flat bread

Baked polenta

Vegan Baked Polenta with roast Cherry Tomatoes & Basil Oil

'Franks' hot honey or Homemade BBQ Crispy Chicken wings

Crispy Chicken wings (Co.Monaghan), 'Cashel' blue cheese, toasted sesame seeds& Celery

... FOR MAINS ...

'Manzo al Olio' Slow cooked Beef

Traditional festive Italian (Lombardy region) Slow cooked shoulder of Beef, with parmesan and creamy polenta

Turkey and Ham

Traditional roast Turkey (Co Monaghan) & Andarl Farm (Co Mayo) Ham, Creamed potato, roasties, cauliflower cheese, veg, Yorkshire pudding, stuffing and gravy

Roasted Atlantic Irish Salmon

Roasted Atlantic Irish Salmon, Charred Spring onions, Creamed potato (Co.Dublin), Roasted Seasonal veg, Confit garlic and lemon cream

Farmer Burger & Fries

Two 4oz beef patties, cheddar, roasted red pepper, tomato, lettuce, red onion & aioli on toasted 'Bretzel' brioche with fries. Vegan avail

Vegan Rigatoni

Vegan rigatoni with tomato ragout, beyond meat balls, vegan cheese and basil oil

... DESSERT ...

Sicilian lemon posset

Lemon posset, winter cranberry compote and homemade shortbread

Traditional Christmas Pudding

served with Brandy butter and crème Anglais

Homemade chocolate brownie

Homemade chocolate brownie, chocolate ganache & Ice cream

2 COURSES €32.95 / 3 COURSES €37.95