



# Festive Lunch



2 Course | €39.50

3 Course | €47.00

Served in our Atlantic and Pacific Restaurant,

Private and Semi Private Areas Available | Private Bar and Drink Packages Available

### **STARTERS**

WARMED FLAKED IRISH SALMON

Lemon Poached Salmon, Fried Potatoes, Capers, Charred Red Onions with Madras & Raisin Dressing D. F. Gf. Mu. Sul

CLASSIC CHICKEN, BACON & LEEK VOL AU VENT

with Shaved Vegetable Salad CI D E Gw Mu Sul TRIO OF MUNSTER CHEESE CROQUETTES

Ardsallagh Goat's Cheese, Gubbeen Mature & Hegarthy Cheddar, Pear & Kinsale Mead Ketchup, Charred Hispi Cabbage Slaw D E Gw Mu Vg

SEASONAL SOUP OF THE DAY

Served with Cuthberts Brown Bread CI D Go Gw Vg Se So Sul

### **MAINS**

ROAST STRIPLOIN OF IRISH BEEF

Thyme Roasted Baby Potatoes, Celeriac Puree, Charred Broccolini, Rich Red Wine Jus Agf CI D Gw Sul CLASSIC ROAST TURKEY AND HONEY GLAZED HAM
Sage and Orange Stuffing, Roasted Parsnip,

Champ Potato, Roast Gravy
CI D Gw Sul

CELERIAC FRITTER PARMIGIANA

Caponata of Winter Vegetables, Sauteed Broccolini, Pomme Rissole, Lemon Dressing D E Gw Vg Sul HERB & PARMESAN CRUSTED WILD ATLANTIC
HAKE FILLET

Squid, Gubbeen Chorizo & Borlotti Bean Hot Pot, Rocket Leaves, Devilled Butter D F Gw Mo Sul

## **DESSERTS**

WARM CHRISTMAS PLUM PUDDING
Brandy Custard, Mulled Berry Compote, Salted
Caramel Ice Cream D E Gw So Sul Wn

BROOKLYN BLACKOUT CHOCOLATE CAKE Espresso Custard, Marinated Blackberries, Fresh Cream AI D E Gw So Sul

WHITE CHOCOLATE & CRANBERRY CHEESECAKE Spiced Cranberry, Orange & Saffron Salad D E Gw Sul

FRESHLY BREWED BARRY'S TEA & JAVA COFFEE Served with Mini Mince Pies D E Gw N SUL

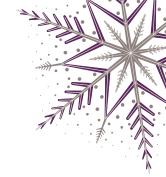








## Festive Dinner



2 Course | €42.50

3 Course | €50.00

Served in our Atlantic and Pacific Restaurant,

Private and Semi Private Areas Available | Private Bar and Drink Packages Available

#### **STARTERS**

WARMED FLAKED IRISH SALMON

Lemon Poached Salmon, Fried Potatoes, Capers, Charred Red Onions with Madras & Raisin Dressing D. F. Gf. Mu. Sul

CLASSIC CHICKEN, BACON & LEEK VOL AU VENT

with Shaved Vegetable Salad CI D E Gw Mu Sul TRIO OF MUNSTER CHEESE CROQUETTES

Ardsallagh Goat's Cheese, Gubbeen Mature & Hegarthy Cheddar, Pear & Kinsale Mead Ketchup, Charred Hispi Cabbage Slaw D E Gw Mu Vg

SEASONAL SOUP OF THE DAY

Served with Cuthberts Brown Bread CI D Go Gw Vg Se So Sul

### **MAINS**

ROAST STRIPLOIN OF IRISH BEEF

Thyme Roasted Baby Potatoes, Celeriac Puree, Charred Broccolini, Rich Red Wine Jus Agf CI D Gw Sul CLASSIC ROAST TURKEY AND HONEY GLAZED HAM

Sage and Orange Stuffing, Roasted Parsnip, Champ Potato, Roast Gravy CI D Gw Sul

CELERIAC FRITTER PARMIGIANA

Caponata of Winter Vegetables, Sauteed Broccolini,
Pomme Rissole, Lemon Dressing
D E Gw Vg Sul

HERB & PARMESAN CRUSTED WILD ATLANTIC
HAKE FILLET

Squid, Gubbeen Chorizo & Borlotti Bean Hot Pot, Rocket Leaves, Devilled Butter D F Gw Mo Sul

## **DESSERTS**

WARM CHRISTMAS PLUM PUDDING
Brandy Custard, Mulled Berry Compote, Salted

Caramel Ice Cream D E Gw So Sul Wn

BROOKLYN BLACKOUT CHOCOLATE CAKE
Espresso Custard, Marinated Blackberries, Fresh Cream
AI D E Gw So Sul

WHITE CHOCOLATE & CRANBERRY CHEESECAKE Spiced Cranberry, Orange & Saffron Salad D E Gw Sul

COCONUT & MANGO POSSET

Lime Syrup, Compressed Pineapple, Coconut Crumb

Vo So Sul

FRESHLY BREWED BARRY'S TEA & JAVA COFFEE Served with Mini Mince Pies D E Gw N SUL

