

FESTIVE HOLIDAY MENU 2017

Available December 25th from Noon

To start

Irish Onion Soup with Guinness VG @ 9

With beer bread croutons and amber ale Irish cheddar crisp

Shaved Vegetable Salad VG @ 12

Carrots, squash and zucchini, Carmelis local goat cheese and lemon thyme dressing

Housemade Pork Terrine 13

Served with house chutney and freshly baked bread

Main Courses

Classic Roast Turkey Roll Christmas Dinner @ 28

Roulade of leg and breast stuffed with sage and red onion. Served with herbed steamed vegetables, roast potatoes & parsnips, Yorkshire puddings & gravy

Cider Glazed Pork Loin @ 26

With creamed cabbage & bacon, root vegetables, whipped potato with kale, & caramelized apple sauce

Winter Spiced Tofu and Nut Loaf VG 22

Served with warm winter vegetable salad, roast potatoes and vegetable gravy

Salmon in Puff 29

Seared Pacific salmon steak, wrapped in puff pastry, with a creamy fennel & dill sauce, with colcannon Irish mash, winter vegetables & garden peas

Desserts 11

Christmas Bread and Butter pudding

Moist Christmas cake cooked in brandy custard, with ice cream & caramel sauce

Phubarb Apple Crumble @

Topped with oats, brown sugar and finished with rich vanilla custard

The Blarney Cheese Board

Anglo-Irish cheese selection with our house pickles, relishes and toasts

Festive decorations & Christmas cheer, plus maybe even a visit from Santa! All prices are exclusive of tax & gratuity. An 18% service charge is applied for groups of 6 or more

G = Gluten Free or can be adapted to be VG = Vegetarian or can be adapted to Vegan