

# **CHRISTMAS LUNCH** €65

Last sitting 2.30pm

### **STARTERS**

**DEVILLED LAMB KIDNEYS** 

smoked bacon, mushroom, toasted bread

**SHORT RIB NUGGET** 

celeriac, truffle dressing

**PARSNIP & CHESTNUT SOUP** 

Guinness bread

**ROAST KING OYSTER MUSHROOM** 

celeriac & leek pureé, crisp celeriac

F.X. BUCKLEY CAESAR SALAD

aged Parmesan, Crowe's smoked bacon

## **MAINS**

6oz F.X. BUCKLEY FILLET STEAK

spring onion mash, peppercorn sauce

8oz F.X. BUCKLEY STRIPLOIN STEAK

spring onion mash, peppercorn sauce

HAPPY CHICKEN PROJECT SUPREME

dumpling & mustard sauce

**RED LENTIL, PISTACHIO &** CHICKPEA MEDALLION DAL

lemon mint yoghurt

FILLET OF ATLANTIC COD

Coolattin cheddar crust, parsley & pickled leek



**BEEF DRIPPING CHIPS** SELECTION OF SEASONAL VEGETABLES

HOW DO YOU LIKE YOUR STEAK COOKED?

RARE

MEDIUM-RARE Very red cool centre Red warm centre Warm pink centre Slight pink centre Cooked through

MEDIUM MEDIUM-WELL

WELL-DONE

**DESSERT** 

SEA BUCKTHORN & BLACKCURRANT PARFAIT brown sugar cracker

CHOCOLATE PUDDING hazelnut, marinated blackberries, sorbet

VANILLA CRÈME BRÛLÉE speculoos biscuit

Service charge of 12.5% is applied to tables of 5 or more





# CHRISTMAS DINNER €79.50

### **STARTERS**

**SHORT RIB NUGGET** celeriac, truffle dressing

PARSNIP & CHESTNUT SOUP

Guinness bread

**DEVILLED LAMB KIDNEYS** 

smoked bacon, mushroom, toasted bread

NATURALLY SMOKED HADDOCK ROSTI

poached egg & chive butter sauce

ROAST KING OYSTER MUSHROOM

celeriac & leek pureé, crisp celeriac

F.X. BUCKLEY CAESAR SALAD

aged Parmesan, Crowe's smoked bacon

### **MAINS**

**8oz F.X. BUCKLEY FILLET STEAK** 

spring onion mash, peppercorn sauce

10oz F.X. BUCKLEY RIB EYE STEAK

spring onion mash, peppercorn sauce

16oz F.X. BUCKLEY STRIPLOIN ON THE BONE

spring onion mash, peppercorn sauce

HAPPY CHICKEN PROJECT SUPREME

dumpling & mustard sauce

FILLET OF ATLANTIC HALIBUT

Coolattin cheddar crust, parsley & pickled leek

RED LENTIL, PISTACHIO & CHICKPEA MEDALLION DAL

lemon mint yoghurt



BEEF DRIPPING CHIPS
SELECTION OF SEASONAL VEGETABLES

HOW DO YOU LIKE YOUR STEAK COOKED?

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WELL-DONE Cooked through

Very red cool centre Red warm centre Warm pink centre Slight pink centre

**DESSERT** 

SEA BUCKTHORN & BLACKCURRANT PARFAIT brown sugar cracker

CHOCOLATE PUDDING hazelnut, marinated blackberries, sorbet

VANILLA CRÈME BRÛLÉE speculoos biscuit

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