



FESTIVE LUNCH SET MENU

STARTER

Seasonal Soup of the Day
with Homemade Brown Bread (1,9)

Warm Goats Cheese, Roast Honey Fig
in Filo Basket Mixed Baby Leaves Salad with Balsamic Dressing (1,7,10,12)

Venison Sausage
Celeriac purée, Rosemary Jus & Hazelnut (1,8,9,12)

MAIN COURSE

Bellinter Turkey & Ham
*Chestnut and Cranberry Stuffing, Creamy Mash Potato, Sprout and
Chestnut Chiffonade & Red Wine Jus (1,7, 8,9,12)*

Basil and Pistachio Crusted Cod
With Lemon and Asparagu Risotto (1,4,7,12)

Roast Sirloin of Beef
served with Seasonal Greens and Creamy Potatoes with Red Wine Jus (7)

Mushroom Linguine
Served in a Creamy White Wine Sauce (1,3,7,12)

DESSERT

Vanilla Creme Brulee
Served with Chocolate and Hazelnut Cookies (1,3,7,8)

Iced Parfait Christmas Pudding
in a Brandy Sauce (3,7,8,12)

Chocolate Sacher Gateau
served with Vanilla Ice Cream (3, 7, 8)

2-Course €34.95 / €3-Course €39.95

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs.