

Example - December Set Dinner Menu

€69PP SET MENU - AVAILABLE FOR DINNER 5-9PM

STARTERS

Signature House Made Charcuterie & Cheese
*Peppercorn Salami, White Wine Chorizo, Smoked Beef, Smoked Pork,
with Truffled Coolattin Cheddar Beignet*

Pan Seared Scallops
Spiced Cauliflower Puree, Ndjua & Apple, Preserved Lemon & Nettle Pesto, Apple Crisp

Sautéed Butterflied Gambas
*Chardonnay Butter, Preserved Lemon and Pea Puree,
Chillies, Garlic Ciabatta Crisp*

Ravioloni Alfredo
*Spiced Winter Squash & Ricotta, Charred Courgette,
Young Buck Blue Cheese Cream, Pickled Rapeseed*

MAIN COURSES

Cognac & Thyme Duck Breast
*Chanterelle Mushrooms, Honeyed Chestnut Puree, Roasted Carrot,
Pickled Quail Egg, Crispy Potato Terrine, Kumquat and Madiera Jus*

Fillet of Turbot
*Jerusalem Artichoke Puree, Charred Leeks, Pickled Shemeji Mushrooms,
Aubergine & Potato Cake, Chorizo Crumb, Champagne and Mango Sauce*

8oz. Dry-Aged Higgins Family Butcher Fillet Steak - €10 Supplement
*Roast Asparagus, Roast Shallots, Celeriac Puree, Merlot & Rosemary Reduction,
Parmesan & Herb Crushed Baby Potatoes*

Garlic & Chilli Risotto
Chestnuts, Baby Kale, Coolattin Cheddar, Black Truffle Pesto
Add Grilled Breast of Chicken €7 | Add 2 Butterflied Jumbo Prawns €10

SIDE DISHES - €5⁵⁰

Chargrilled Courgette & Aubergine, Garlic Olive Oil
Honey Glazed Carrots & Parsnips, Sumac | Creamed Cauliflower Gratin, Pecorino
Parmesan & Herb Crushed Baby Potatoes | Hand-Cut Chips

DESSERTS

Choice of Two Mini Indulgents

Elf On The Shelf (Vegan)
Dark Chocolate Whipped Ganache, Cranberry & Orange Compote

Kringle's Red Velvet
Red Velvet Sponge, Mascarpone Crèmeux, Spiced Gingerbread, Raspberry Crumb

Salted Sleigh Ride
*Salted Caramel & Almond Nougat, White Chocolate & Amaretto Ganache,
Almond Shortbread, Coconut Snow*

T'was The Night Before
Jean Holland's Brandy Soaked Christmas Pudding, Spiced Vanilla Crème Pâtissière

Example - December Set Lunch Menu

€49PP SET MENU - AVAILABLE FOR LUNCH 12-2:30PM | DINNER 5-5:30PM

STARTERS

White Onion Soup
Aged Cheddar Croutons

Chicken Liver & Brandy Paté
Cranberry Marmalade, Brioche Toast Points

Sautéed Butterflied Gambas - €5 Supplement
Chardonnay Butter, Preserved Lemon and Pea Puree, Chillies, Garlic Ciabatta Crisp

Steamed Mussels
White Wine & Cherry Tomatoes, Paprika, Almond Crumb, Garlic Focaccia

MAIN COURSES

Panfried Chicken Supreme
Lavender and Guinness Glaze, Boudin Noir Sausage Puree, Spiced Brussels Sprouts, Winter Squash, Fermented Garlic Mashed Potatoes, Port Jus

Fillet of Sea Bass
Roasted Aubergine with Ndjua, Pickled Fennel, Kale & Pancetta Hash, Truffle Potato Puree, Shrimp, Salsa Verde

10oz 30+ Days Dry Aged Higgins Family Butcher Ribeye - €12 Supplement
*Choice of Chimichurri Sauce, Peppercorn Cream, Demi Glace Jus
Mixed Leaves, Hand-Cut Chips*

Ravioloni Alfredo
Spiced Winter Squash & Ricotta, Charred Courgette, Young Buck Blue Cheese Cream, Pickled Rapeseed

SIDE DISHES - €5⁵⁰

Chargrilled Courgette & Aubergine, Garlic Olive Oil
Honey Glazed Carrots & Parsnips, Sumac | Creamed Cauliflower Gratin, Pecorino
Parmesan & Herb Crushed Baby Potatoes | Hand-Cut Chips

DESSERTS

Choice of Two Mini Indulgents

Elf On The Shelf (Vegan)
Dark Chocolate Whipped Ganache, Cranberry & Orange Compote

Kringle's Red Velvet
Red Velvet Sponge, Mascarpone Crèmeux, Spiced Gingerbread, Raspberry Crumb

Salted Sleigh Ride
Salted Caramel & Almond Nougat, White Chocolate & Amaretto Ganache, Almond Shortbread, Coconut Snow

T'was The Night Before
Jean Holland's Brandy Soaked Christmas Pudding, Spiced Vanilla Crème Pâtissière

Example - December Set Sunday Menu

€49PP DECEMBER SET SUNDAY MENU

STARTERS

White Onion Soup
Aged Cheddar Croutons

Chicken Liver & Brandy Paté
Cranberry Marmalade, Brioche Toast Points

Sautéed Butterflied Gambas
*Chardonnay Butter, Preserved Lemon and Pea Puree,
Chillies, Garlic Ciabatta Crisp*

Ravioloni Alfredo
*Spiced Winter Squash & Ricotta, Charred Courgette,
Young Buck Blue Cheese Cream, Pickled Rapeseed*

MAIN COURSES

Roast Rib of Irish Beef - €5 Supplement
Braised Savoy Cabbage, Glazed Carrot, Yorkshire Pudding, Roasted Potato, Red Wine Jus Gravy

Cognac & Thyme Duck Breast
*Chanterelle Mushrooms, Honeyed Chestnut Puree, Roasted Carrot,
Pickled Quail Egg, Crispy Potato Terrine, Kumquat and Madiera Jus*

Fillet of Turbot
*Jerusalem Artichoke Puree, Charred Leeks, Pickled Shimeji Mushrooms,
Aubergine & Potato Cake, Chorizo Crumb, Champagne and Mango Sauce*

Garlic & Chilli Risotto
Chestnuts, Baby Kale, Coolattin Cheddar, Black Truffle Pesto
Add Grilled Breast of Chicken €7 | Add 2 Butterflied Jumbo Prawns €10

SIDE DISHES - €5⁵⁰

Chargrilled Courgette & Aubergine, *Garlic Olive Oil*
Honey Glazed Carrots & Parsnips, *Sumac* | Creamed Cauliflower Gratin, *Pecorino*
Parmesan & Herb Crushed Baby Potatoes | Hand-Cut Chips

DESSERTS

Choice of Two Mini Indulgents

Elf On The Shelf (Vegan)
Dark Chocolate Whipped Ganache, Cranberry & Orange Compote

Kringle's Red Velvet
Red Velvet Sponge, Mascarpone Crèmeux, Spiced Gingerbread, Raspberry Crumb

Salted Sleigh Ride
*Salted Caramel & Almond Nougat, White Chocolate & Amaretto Ganache,
Almond Shortbread, Coconut Snow*

T'was The Night Before
Jean Holland's Brandy Soaked Christmas Pudding, Spiced Vanilla Crème Pâtissière