STARTERS

Ardsallagh goats cheese
Pickled beetroots, candied walnuts, mesclun leaves, chardonnay dressing

Jumbo prawn cocktail
Baby gem, avocado, spicy Marie Rose

Spicy Korean chicken wings
Toasted sesame, hoisin mayonnaise

Confit Skeaghanore duck leg croquette
Celariac remoulade, apple and pear chutney, brioche, lardo

MAINS

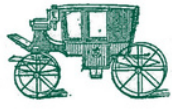
Roast Feighcullen Farm turkey roulade
Apricot stuffing, parma ham, fondant potato, roast vegetables, cranberry and clementine sauce, Brussels sprouts, gravy

Steak frites
8oz striploin, skinny fries, Béarnaise sauce, watercress

Short rib of beef bourguignon pie
Champ mash, seasonal vegetables

Donegal organic salmon
Champagne beurre blanc, clams, samphire, baby leeks, champ mash

Pan roasted potato gnocchi
Butternut squash purée, sage, chestnut mushroom, baby spinach, pecorino, pine nuts



DESSERT

Christmas pudding cheesecake
Gingerbread biscuit, charred oranges

Pear and pecan sticky toffee pudding
Ginger caramel sauce, bourbon vanilla ice cream

Advocaat liqueur crème brûlée
Brandy snap, brandy ice cream

Orange posset
Redcurrant jelly, almond shard

Carriage House cheese board *10 supplement*
Délice de Bourgogne, Durrus, Cashel Blue, Knockanore cheddar, lavosh, crackers, homemade chutney

€70 for 2-course | €80 for 3-course

A 12.5% service charge will be applied to your final bill.

ALLERGENS

Allow us to fulfil your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

We also have an allergen matrix available below for your information or simply ask a member of our team to view.

