

FESTIVE DINNER

available in Druids Restaurant



STARTERS

Homemade Soup of the Evening

Smoked Haddock & Cod Fishcakes
Pickled fennel & salsa

Bon Bon of Sneem Black Pudding
Apple compote, parma crisp & port jus

Leek & Mushroom Tartlet
Smoked Gubbeen cheese & Urban Farm salad

Peppered Melon, Prawns & Parma Ham

MAIN COURSES

Local Hereford Grilled 10oz Striploin Steak
Red onion relish, brandy & peppercorn sauce
(€7 Supplement)

Three Hour Braised Irish Featherblade Steak
Pearl onion, wild mushroom jus

Skeaghanore Honey Roast Duck
Confit duck, red cabbage,
citrus & balsamic dressing

Fillet of Atlantic Salmon

Wilted spinach, Cromane mussel
& lemon cream, tomato salsa

Roast Breast of Turkey & Baked Limerick Ham
Herb & onion stuffing

Raviolini Spinach & Ricotta Pasta
Garlic cream, basil pesto and shaved parmesan cheese

*(All Served with a selection
of seasonal vegetables and potatoes)*

DESSERTS

Warm Chocolate Fondant
Raspberry sorbet

Baileys Cheesecake
Berry compote

Warm Apple & Berry Crumble
Vanilla ice cream & crème anglaise

Christmas Pudding
Brandy & vanilla custard, cinnamon ice cream

Menus are subject to change.

If you or your guests have any dietary requirements or allergies, we'd be happy to discuss suitable alternatives.