



Christmas EVENING MENU



To Start

Festive Soup of the Evening

Homemade Brown Bread
(WH, D, CY, GFA)

Nox Seafood Chowder

Homemade Brown Bread
(WH, D, CS, CY, MS, SP, GFA)

Wicklow Brie Cheese Tartlet

Homemade Caramelised Onion Chutney, Dressed Watercress
(WH, CY, D, EG, GO, MD)

Ham Hock Croquette

Gruyère Cheese, Pickled Onion, Dressed Rocket, Bechamel Sauce
(WH, CY, D, EG, GO, MD)

Hot Honey & Cajun Spiced Chicken Wings

Drizzled in Sliabh Aughty's Hot Honey, Dusted with Blackened Cajun Spice
(WH, D, EG, CY, SP, MD, SY)

Main Course

Roast Roulade of Turkey & Ham

Cranberry & Walnut Stuffing, Creamy Mash, Root Vegetables, Duck Fat Roast Potato, Beef Bone Gravy
(CY, D, WH, SY, SP, MD)

8oz Black Angus Sirloin Steak

Onion Tapenade, Grilled Vine Tomato, Chunky Chips, Jameson Black Barrel Pepper Sauce
(CY, D, WH, SY, SP, MD)

Roast Supreme of Irish Chicken

Gratin Potato, Roast Baby Carrots, Wild Mushroom Sauce
(CY, D, SP, SY)

Pan Seared Fillet of Seabass

Sauté Asian Vegetables, Sweetcorn Pancake, Red Pepper Emulsion
(CY, D, MD, SY, SP)

Roast Barbary Duck Breast

Creamy Mash, Braised Red Cabbage, Port & Merlot Jus
(CY, D, WH, SY, SP, MD)

Coconut & Red Lentil Curry Falafel

Lightly Spiced Indian Curry, Basmati Rice & Flatbread
(WH, D, CY, SP)

Dessert

Christmas Pudding

Vanilla Custard, Brandy Cream, & Ice Cream
(D, EG, GO, WH, SP, TN)

Apple, Oat & Toffee Crumble

Vanilla Custard & Ice Cream
(D, EG, GO, WH, SP, TN)

Homemade Sticky Toffee Pudding

Butterscotch Sauce, Boulaban Gingerbread Ice Cream
(D, EG, WH, TN)