



Festive Group Dinner Menu



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STARTERS

SMOKED SALMON & CRAB PARCEL
Fresh crab and celeriac parcel with dill and diced red chillies, wrapped in Ballycotton smoked salmon
(Contains 2,4,7,12)

SEASONAL SOUP OF THE DAY
Served with salted Irish butter and treacle brown soda bread
(Contains 1-Wheat,7,9,12)

PULLED CHICKEN, WALNUT & CHICKPEA CROQUETTE
Parsnip purée, crumbed McCarthy's black pudding, carrot crisps, garlic and Cashel Blue cheese aioli
(Contains 1-Wheat,3,7,8,10,12)

SLOW-COOKED DUCK LEG CONFIT
With three bean ragout, orange textures, black cherry geland toasted honey sunflower seeds
(Contains 7,11,12)



MAINS

TRADITIONAL ROAST CROWN OF TURKEY & HAM
With sage and onion stuffing, buttered seasonal root vegetables, and cranberry & thyme jus
(Contains 1-Wheat,7,9,12)

IRISH SEA-FARMED FILLET OF SALMON
Potato gratin, winter Romanesco, tenderstem broccoli, and beurre blanc sauce
(Contains 4,7)

MURPHY'S FEATHERBLADE OF BEEF
Squash purée, Irish-braised red cabbage, creamy mashed potato, thyme and red wine jus
(Contains 7,9,12)

DESSERT

TRADITIONAL CHRISTMAS PUDDING
With vanilla custard and fresh whipped cream
(Contains 1-Wheat,3,7,8,-pistachio,12)

APPLE & RHUBARB TART
Served warm with vanilla ice cream
(Contains 1-Wheat,3,7,12)

TRIPLE CHOCOLATE SPONGE
With warm chocolate sauce, Oreo crumb and chocolate ice cream
(Contains 1-Wheat,3,6,7,12)

CHEESECAKE OF THE DAY
Please ask your server for today's selection
(Allergens may vary – please ask your server)

Tea/Coffee & Mince Pies

Due to the nature of our kitchens & operations we are unable to guarantee no traces of nuts or any other allergens are present in the food served to you. We kindly request to inform your server if you suffer from any food allergy or have other dietary requirements.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs