

THE Fork & Wheel

Sample Christmas Dinner Menu 3 courses €49.50

STARTERS

Fork & Wheel Chicken Wings

Tossed in BBQ or Frank's hot sauce, with a blue cheese dip, celery and carrot sticks.

Seasonal Soup of the Day

With salted Irish butter and treacle brown soda bread.

Crumbed & Fried Tipperary Brie V

With Cumberland sauce, crushed pomegranate and toasted sourdough.

Murphy's Spiced Beef

Served with salted cranberry butter, onion & cranberry marmalade, Cashel Blue cheese, extra virgin olive oil and toasted sourdough.

Fork & Wheel Slow-Cooked Pork Belly

With homemade apple sauce, McCarthy's black pudding, baby pears and toasted chestnuts.

MAINS

Traditional Roast Turkey & Ham

Carved crown of turkey with baked ham, sage and onion stuffing, buttered root vegetables, fondant potato and a cranberry and thyme gravy.

Baked Fillet of Salmon

With honey-glazed carrots and turnips, new-season baby potatoes, tenderstem broccoli and a creamy Romanesco sauce.

Featherblade of Beef

Slow-braised, with colcannon mash, roast squash, winter greens and a thyme and red wine gravy.

Festive Half-Roasted Chicken

Creamy mash, crispy duck-fat roast potatoes, tenderstem broccoli and redcurrant & thyme jus.

Roasted Squash & Sage Risotto V

With roast squash, sage, herb oil and shaved hard cheese.
Vegan without the cheese — just ask.

DESSERTS

Traditional Christmas Pudding

With warm vanilla custard and freshly whipped cream.

Cream-Filled Profiteroles

Chocolate sauce and a dusting of icing sugar.

Lemon & Caramelised Sugar Tart

With vanilla whipped cream and mixed berries.

Warm Chocolate Fondant

With warm chocolate sauce, whipped cream and an Oreo crumb.

Baileys Cheesecake

With whipped vanilla cream

Tea or Coffee

Allergen information is available on request.

Please inform our team of any allergies or dietary requirements when booking