

DINNER MENU

STARTERS

Cinnamon Spiced Sweet Potato & Coconut Soup, Maple Croutons (Contains: Milk, Wheat)

Teriyaki Cured Salmon, Winter Slaw, Horseradish Crème Fraiche,
Toasted Sour Dough
(Contains: Milk, Fish, Sulphites, Mustard, Wheat, Soya)

Goats Cheese & Fig Relish Spring Roll, Blood Orange Salad, Beetroot Balsamic (Contains: Milk, Sulphites, Mustard, Eggs, Wheat)

Venison & Kelly's Black Pudding Scotch Egg, Celeriac Remoulade, Mixed Salad (Contains: Sulphites, Milk, Egg, Wheat, Mustard)

MAIN DISHES

Traditional Turkey and Ham, Kellys Sausage Stuffing Ball with Cranberry Gravy (Contains: Milk, Wheat, Sulphites, Egg)

Roast Striploin of Irish Beef, Turnip & Smoked Bacon Gratin, Savoy Cabbage & Chestnuts, Red Wine Gravy

(Contains: Milk, Sulphites, Nuts: Walnuts)

Baked Fillet of Salmon, Smoked Haddock, Pea & Leek Risotto (Contains: Milk, Fish, Sulphites)

Vegan Thai Green Bean Curry, Lemongrass Basmati Rice, Naan Bread, Poppadom (Contains: Wheat, Sulphites)

DESSERTS

Parsnip Cake, Salted Baileys Custard (Contains: Milk, Eggs, Wheat, Sulphites)

Apple & Cranberry Crumble, Oat & Hazelnut Topping (Contains: Milk, Eggs, Wheat, Sulphites, Nuts; Hazelnuts)

Rice Pudding with Rum Poached Pears, Cinnamon & Caramelized Pecans (Contains: Milk, Eggs, Wheat, Sulphites, Nuts;Pecans)

€40.00 3 COURSE / €35.00 2 COURSE

