

Sample Festive Dinner Menu Sample

3 Courses From €42.50 per person (Includes a Mince Pie)

2 Courses From €35.00 per person



Includes a glass of Mulled Wine on arrival and Festive decorations on your table

Today's Freshly Made Soup

Warm Bread Roll

(Contains: Celery (Bread Roll: Gluten: Wheat))

or

Salmon & Dill Fish Cake

Pickled Ginger & Mint Salad, Wasabi & Miso Aioli

(Contains: Gluten, (Wheat,) Fish, Egg, Sesame, Soy, Mustard)

or

Honey and Black Pepper Belly Pork

Clonakilty Black Pudding, Apple & Cardamom Puree, Paddy 'O's' Granola

(Contains: Gluten (Wheat, Oats,) Fish, Soy, Egg, Sesame, Mustard)

Slow Braised Feather Blade of Mt. Leinster Beef

Red Wine & Baby Vegetable Sauce

(Contains: Fish, Celery, Sulphites, Mustard)

or

Roast Crown of Bronze Turkey and Honey Baked Limerick Ham

Apricot and Pumpkin Seed Stuffing, Natural Jus

(Contains: Fish, Celery, Dairy, (Milk,) Gluten, (Wheat))

or

Duo of Scottish Haddock & Salmon

Roast Dublin Bay Prawn & Lobster Sauce, Herb Oil

(Contains: Fish, Crustacean, Mollusc, Dairy (Milk) Celery)

or

Spinach & Goats Cheese Filo Pie (V)

Hazel Nuts, Sultanas, Pedro Ximenez Sherry Sauce

(Contains: Mustard, Celery)

Xmas Pudding

Rum and Vanilla Double Cream Custard

(Contains: Gluten (Wheat,) Dairy (Milk), Eggs, Nuts)

or

Triple Chocolate Brownie

Salted Caramel Fudge, Vanilla Varbenta Gelato

Contains: Gluten (Wheat), Dairy (Milk), Egg, Soy, Nuts)

or

Sicilian Lemon Tart

Strawberry Balsamic & Cracked Black Pepper Salad

Contains: Gluten (Wheat), Dairy (Milk), Egg, Soy, Nuts)

Freshly Brewed Tea or Coffee

Enjoy Seasonal Celebrations in the Heart of the City.

Includes 2 Hours Free Parking for Dining Guests.