

Sample Festive Lunch Menu Sample

3 Courses From €36.00 per person (Includes a Mince Pie)

2 Courses From €32.00 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

Smoked Chicken & Bacon Salad

Baby Gem Lettuce, Oranges, Strawberries, Tomato,

Sage and Roast Onion Vinaigrette

(Contains: Dairy, (Milk,) Fish, 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

Fillet of Scottish Haddock

Roast Dublin Bay Prawn & Lobster Sauce, Herb Oil

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

or

Vegetable Kashmiri Curry (V,VE)

Mango Chutney, Basmati Rice

(Contains: Sesame, Mustard, Celery, Sulphites)

Assiette Of Mini Desserts

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

Freshly Brewed Tea or Coffee

Enjoy Seasonal Celebrations in the Heart of the City.

Includes 2 Hours Free Parking for Dining Guests.