



Festive Menu

Inspired by the landscapes, farmers and artisan producers of Ireland, our Christmas menu celebrates the spirit of the season, the finest seasonal Irish ingredients and a touch of festive luxury

Arrival drinks & Canapés

Mulled Wine & Cider
Miniature Venison Wellington
Caviar Blini
Truffle Arancini

On the Table

Irish Sourdough & Guinness Bread
Smoked Hay Cultured Butter

Starter

Goatsbridge Farm Smoked Trout
Salt Baked Celeriac carpaccio, fermented apple, Trout Roe, Lemon Gel,
bronze fennel & Soda Bread crisp

Main Course

Buttermilk Bronze Turkey Breast Ballotine
Smoked Ham and Kennedy's Sausage Meat, Gratin Potato, Hispi Cabbage, Confit
Heirloom Carrot, Burnt Onion Puree, Cranberry Port Jus

Dessert

Sticky Toffee Christmas Pudding
Burnt Banana Mascarpone, Mulled Winter Fruit, Amber Whiskey Tuile