



CHRISTMAS SET DINNER MENU

€65 PER PERSON

STARTERS

Tempura Prawns, Sambal Aioli, Chilli & Rock Chives (1a/4/5d/7/9/13)

Sweet Potato Soup, Chilli Oil, Crispy Sage, Fresh Focaccia (1a/4)

Confit Duck Terrine, Honey Roasted Hazelnut, Orange & Olive Oil Dressing (3b/4/9/12/13)

Crispy Breaded Brie De Meaux, Charred Asparagus, Truffle Aioli (1a/4/7)

MAINS

Crispy Pancetta, Rosemary Potato, Smoked Scamorza & Shallot Pizza (1a/4)

Orecchiette A La Norma, San Marzano Tomatoes, Aubergine, Basil & Parmesan (1a/4/7/9)

Charred Atlantic Hake, Muscles, Baby Potatoes, Creamy Bisque Velouté, Torn Brussels Sprouts (4/9/10/13)

10oz Rib-Eye Steak, Shallot & Tomato Ragù, Hand Cut Fries & Peppercorn Sauce (4/9/10/13) (€10 Supplement)

Roasted Chicken Suprême, Parmesan Potatoes, Romanesco, Bacon Jus (4/9/10/13)

Spiced Cauliflower, Aubergine, Baby Spinach, Gnocchi, Coconut Curry Sauce (1a/13)

Margherita Pizza (1a/4)

Pepperoni Pizza (1a/13)

SIDES

(ADDITIONAL)

Plain Fries 5.50

Parmesan Italian Fries (4) 6.20

Buttery Mash Potato (4) 6.20

Mixed Salad, Cherry Tomatoes, Apple & Maple Dressing 6.20

Green Vegetables, Basil Butter (4) 6.20

DESSERTS

Raspberry & White Chocolate Cheesecake (1a/3b/4/7/10)

Angelina's Sundae, Toasted Pecans, Honeycomb (3d/4)

Raspberry & Yoghurt Sorbet (4)

Sticky Toffee Pudding with Butterscotch Sauce,

Rum & Raisin Ice Cream (1a/4/7/13)

Discretionary 12.5% Service Charge Will Be Applied To Parties Of 6 Or More.

ALLERGENS : 1–Gluten (A–Wheat, B–Spelt, C–Khorasan, D–Rye, E–Barley, F–Oats), 2–Peanuts, 3–Nuts (A–Almonds, B–Hazelnuts, C–Cashews, D–Pecans, E–Brazil, F–Pistachio, G–Macedonia, H–Walnut), 4–Milk, 5–Crustaceans (A–Crab, B–Lobster, C–Crayfish, D–Shrimp), 6–Mollusc, 7–Eggs, 8–Fish, 9–Celery, 10–Soya, 11–Sesame Seeds, 12–Mustard, 13–Sulphur Dioxide & Sulphites, 14–Lupin

All our Beef is 100% Irish Origin.

