

Festive Family Style Menu €70

TO START

GUINNESS CURED SALMON – CRÈME FRAICHE, DILL, BEETROOT
CHICKEN & DUCK LIVER PARFAIT, TRUFFLE BUTTER, GRAPE CHUTNEY, TOASTED BRIOCHE
ROASTED PUMPKIN HUMMUS CARAMELISED PUMPKIN SEEDS, CHIVES AND CHARRED CIABATTA (V)
CRAB SALAD, LIME PURÉE, SESAME DRESSING, AVOCADO, CHICORY

MAIN COURSE

TURKEY & HAM – SAVOY CABBAGE WITH BACON AND ONION, ROASTED VEGETABLES, GRAVY GRILLED SEABREAM – BEURRE BLANC, PICKLED SHIMEJIS, CELERIAC PUREE, SAMPHIRE 8OZ SIRLOIN STEAK – VEAL JUS, WATERCRESS AND HORSERADISH VENISON LOIN – BALSAMIC BLACKBERRIES, BEETROOT, PISTACHIO ASPARAGUS - BURRATA, ROMESCO SAUCE, HAZELNUTS (V)

MAIN DISHES ARE SERVED WITH CREAMY MASH AND ROASTED VEGETABLES

SOMETHING SWEET

WARM CHRISTMAS PUDDING WITH CRÈME ANGLAISE AND VANILLA ICE CREAM
THE CLUB TRIFLE WITH YUZU CURD AND CHANTILLY CREAM
WARM STICKY TOFFEE PUDDING WITH BUTTERSCOTCH AND VANILLA ICE CREAM (V)
SELECTION OF CHEESE WITH APPLE BUTTER, PICKLED GRAPES, CANDIED WALNUTS AND CRACKERS

ADDITIONAL SIDES FOR THE TABLE

CRISPY BRUSSELS WITH GARLIC AND ALMOND EMULSION / TENDER BROCCOLICWEET POTATO PUREE / ROAST BABY POTATO / CREAMY MASH / TRUFFLE FRIES

Please choose litems per course for Family style dining

ALL BEEF IS OF IRISH ORIGIN AND SOURCED LOCALLY. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS,

WE'RE ONLY DELIGHTED 10 HELP OUT. A LIST OF ALLERGENS IS AVAILABLE ON REQUEST





TO START

ENDIVE, BLUE CHEESE, PEAR AND WALNUT SALAD CURED AND SMOKED SALMON, PICKLED CUCUMBER, CHIVE CRÈME FRAICHE

SELECTION OF CURED MEATS, OLIVES, IRISH CHEESE SPICED BUFFALO WINGS WITH CELERY AND BLUE CHEESE

MAIN COURSE

BEEF BOURGUIGNON, CREAMED POTATO, GLAZED CARROTS
HONEY AND SOY CHICKEN, FRIED RICE
THE CLUB FISH PIE, SMOKED HADDOCK, COD, SALMON, PRAWNS
PARIS BROWN MUSHROOM PENNE PASTA

SALADS

CRACKED WHEAT AND BLACK OLIVE
WINTER VEGETABLE SALAD
POTATO AND SPRING ONION

SOMETHING SWEET

CHOCOLATE ORANGE DELICE
THE HORSE CHOUX
SPICED APPLE CRUMBLE

