



# Club Kitchen

FESTIVE DINNER

*Culinary craft  
Timeless taste*





## STARTERS

### SMOKED SALMON

*With Herb Cream Cheese & Guinness Bread*

### HUMMUS

*Creamy White Bean Hummus topped with Chives,  
Crispy Shallots, and a drizzle of Chilli-Garlic Oil*

### DUCK SALAD WITH ORANGE DRESSING


*Smoked Confit Duck Breasts paired with Fresh Garden Greens,  
Chicory, Orange Segments, and Toasted Almonds,  
drizzled with a Sesame Dressing*

### COD BITES

*Lemon Mayo, Parmesan*

### TOMATO & BURRATA BRUSCHETTA

*On Sourdough Garlic Bread*



## MAIN

### TURKEY & HAM

*Savoy Cabbage with Bacon and Onion, Roast Vegetables, Jus*

### 8 OZ SIRLOIN STEAK

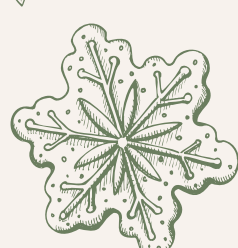

*Mushrooms, Tomato, Onion Ring, Pepper Sauce, Fries*

### ROASTED HAKE

*With Chorizo, Baby Potatoes & Beans Ragout*

### BUTTERNUT SQUASH COCONUT CURRY

*Fragrant Jasmine Rice, Toasted Pumpkin Seeds (V)*



## DESSERTS

### STICKY TOFFEE PUDDING

*Warm, Rich Toffee Sponge served with  
Butterscotch Sauce and Vanilla Ice Cream*

### WARM CHRISTMAS PUDDING

*With Crème Anglaise and Vanilla Ice Cream*

### MIXED BERRY CRUMBLE

*With Vanilla Ice Cream*



**€75pp**

Includes welcome glass of bubbles

For groups of 6 or more, a 10% gratuity will be added to your bill

**For reservations please contact [dine@clubhotel.ie](mailto:dine@clubhotel.ie).**

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 to help out. A list of allergens is available on request. \*Consuming raw beef may increase the risk of foodborne illness.

