



Festive Group Dinner Menu

Club Kitchen *by Chef Gavin McDonagh*

3 Course €75pp *includes ½ bottle of wine*

To Begin

Feighcullen Farm Chicken and Duck Terrine

CRANBERRY / ORANGE / WATERCRESS / SAUCE VERGE

Beetroot and Gin Cured Salmon

HOMEMADE TOASTED FOCACCIA

Ardal Farm Ham Croquette

GRANNY SMITH APPLE / HOMEMADE BROWN SAUCE / GOLDEN RAISIN

John Stone Beef Short Rib Ravioli

REDPEPPER/ROCKET/PARMESAN(V)

St Tola Goats' Cheese Arancini

RED PEPPER / ROCKET / PARMESAN (V)

The Main Event

Feighcullen Farm Bronze Turkey and Ham Roulade

CHAMP / DUCK FAT ROASTIES / CHESTNUT / BRUSSEL SPROUT

John Stone Braised Beef Short-Rib

ROAST GARLIC MASH / PARSNIP / CAVOLO NERO / RICH RED WINE SAUCE

Pan Roasted Hake

SPICED CAULIFLOWER / CRISPY ARTICHOKE / SAMPHIRE

Feighcullen Farm Duck Breast

LOCAL BEETS / PARISIENNE POTATO / BLACKBERRY JUS

Truffle Pappardelle Pasta

TRUFFLE CREAM / SHAVED TRUFFLE / CHARRED BABY LEEK / COMTE CHEESE (V)

Best 'Til Last

Ginger Cake

RUM AND RAISIN ICE CREAM / HONEY TUILE BLOOD ORANGE

Traditional Plum Pudding

BRANDY BUTTER / CINNAMON ANGLAISE

Coole Swan Chocolate Mousse

PRALINÉ PARFAIT / CRÈME ANGLAISE

Christmas Pudding Cheesecake

SELECTION OF CHEESES WITH FENNEL CRACKERS AND QUINOE JELLY

Mince Pie Parfait

HONEY TUILE / COGNAC CUSTARD / DARK CHOCOLATE SHARD