



The Season's Festive Dining

Weekend Dining at Club Kitchen *Chef Gavin Mcdonagh*

Friday & Saturday | 5pm–9pm | Starter / Main / Dessert / Coffee €65/ Vegetarian €50

To Begin

Feighcullen Farm Chicken and Duck Terrine 16.00

CRANBERRY / ORANGE / WATERCRESS / SAUCE VERGE

Beetroot and Gin Cured Salmon 17.00

HOMEMADE TOASTED FOCACCIA

Ardal Farm Ham Croquette 15.00

GRANNY SMITH APPLE / HOMEMADE BROWN SAUCE / GOLDEN RAISIN

John Stone Beef Short Rib Ravioli 18.00

REDPEPPER/ROCKET/PARMESAN(V)

St Tola Goats' Cheese Arancini 15.00

RED PEPPER / ROCKET / PARMESAN (V)

The Main Event

Feighcullen Farm Bronze Turkey and Ham Roulade 32.00

CHAMP / DUCK FAT ROASTIES / CHESTNUT / BRUSSEL SPROUT

John Stone Braised Beef Short-Rib 35.00

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

Pan Roasted Hake 35.00

SPICED CAULIFLOWER / CRISPY ARTICHOKE / SAMPHIRE

Feighcullen Farm Duck Breast 36.00

LOCAL BEETS / PARISIENNE POTATO / BLACKBERRY JUS

Truffle Pappardelle Pasta 29.00

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

Sides To Share €8

-BEEF DRIPPING CHIPS

-CHARRED TENDERSTEM BROCCOLI

-MAPLE ROASTED ROOT VEGETABLES

-THE CLUB HOUSE SALAD

Best 'Til Last

Ginger Cake 12.00

RUM AND RAISIN ICE CREAM / HONEY TUILE BLOOD ORANGE

Traditional Plum Pudding 13.00

BRANDY BUTTER / CINNAMON ANGLAISE

Coole Swan Chocolate Mousse 13.00

PRALINÉ PARFAIT / CRÈME ANGLAISE

Christmas Pudding Cheesecake 15.00

Mince Pie Parfait 12.00

HONEY TUILE / COGNAC CUSTARD / DARK CHOCOLATE SHARD