



CHRISTMAS MENU

Homemade Soup of the Day

With homemade Brown Bread ••

Toonsbridge Halloumi Fritters With Rocket, Beetroot Hummus & Lemon & Thyme Oil •

Homemade West Cork Duck Liver Pâté With House Chutney & toasted Sourdough

> Irish Monkfish Scampi With Lemon Aioli

Bar One Spicy Chicken Wings With Hot Sauce & Blue Cheese Dip •

MAINS

Irish Cornfed Chicken Supreme With Sage & Onion Stuffing, Green Beans & House Gravy

McHales 8oz Sirloin Steak • With Balsamic Infused Mushroom, Onion Rings & choice of Garlic Butter or Peppercorn Sauce

> **Pan Fried Irish Hake** • With creamy Romesco Sauce, wilted Spinach & Tenderstem Broccoli

> > Slow Cooked West Of Ireland Lamb Shank •

With Green Cabbage, Champ & Red Wine Jus

Kaju Vegetarian Curry •••

With fresh Coriander & Basmati Rice

All Mains are served with Mashed Potato and a Selection of Seasonal Vegetables.

······DESSERTS······

Warm Chocolate and Walnut Brownie •

Crumble of the Day • (Vegan option available)

Cheesecake of the Day

Christmas Pudding with Brandy Custard •

All Desserts are freshly made in-house by our Pastry Team and served with Glenown Farm Vanilla Ice Cream.

Tea/Coffee

Vegan Options On Request €32.00 P/P (Steak Supplement €4.00)

Dish Does Not Contain Gluten
Vegetarian
Vegan Friendly

Please note all 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. The food allergens used in the preparation of our food can be viewed on a separate menu. Please ask us if you would like to view this menu or if you need additional information on our food allergens.