

FROM FRIDAY, NOVEMBER 29TH

CHRISTMAS LUNCH MENU BISTRO 2024

TWO COURSE CHRISTMAS LUNCH MENU €39.50*

THREE COURSE CHRISTMAS LUNCH MENU €49.50*

MAIN COURSE

Roast Breast of Irish Turkey

Sage Onion & Sausage Stuffing,
Turkey Jus, Cranberry Relish ^{1,3,7,8,9,10,13}

Traditional Kerry Lamb & Vegetable Pie

with Roasted Parsnip & Thyme ^{1,3,7,9,13}

Roast Fillet of Wild Atlantic Hake

Ratatouille, Rocket & Pesto ^{4,7,9,10}

Confit of Silver Hill Duck

Braised Red Cabbage, Celeriac Puree, Red Wine Jus
^{1,3,7,8,10,13}

Roast Vegetable & Goats Cheese Tart

Rocket Salad, Tomato & Basil Relish ^{1,3,7,8,10}

Fresh Dublin Bay Prawns

€10 Supplement

Garlic, Chilli & Ginger Butter,
Coriander Scented Rice ^{2,4,7,8,9,10,13}

Grilled 8oz Fillet of Irish Hereford Beef

€10 Supplement

with Cracked Black Peppercorn & Brandy Cream,
Garlic & Rosemary Fondant Potato ^{1,7,9,10,13}

TO START

Leek & Potato Soup

Chive & Truffle Cream ^{7,9}

Glin Valley (Co Cork) Chicken Liver Pâté

Spiced Golden Raisin & Apple Chutney, Brioche
Toast ^{1,7,8,9,10}

Avocado, Pear & Gubbeen Chorizo (Fingal Ferguson, Schull, Co. Cork) Salad

Toasted Hazelnut Dressing ^{8,10}

Thai Spiced Fish Cakes

Celeriac & Apple Remoulade, Horseradish Mayonnaise,
Herb Salad ^{1,2,3,4,7,8,10}

Roly's Fresh Dublin Bay Prawn Bisque ^{1,2,3,4,7,9,13}

Organic Smoked Salmon from The Burren **€5 Supplement**

Smoke House & Fresh Dublin Bay Prawns

Cocktail Sauce ^{2,4,7,8,9,10,13}

TO FINISH

Roly's Christmas Pudding

Spiced Plum Compote & Chantilly Cream ^{1,3,7,8,12,13}

White Chocolate & Fudge Brownie Cheesecake

Chocolate Sauce ^{1,3,7,8}

Kilmurray Farm Mincemeat Crumble

Fresh Vanilla Custard Vanilla Ice Cream ^{1,3,7,8}

Hazelnut & Raspberry Meringue Roulade

Lemon Curd ^{1,3,7,8}

Selection of Irish Boulaban Ice Cream

Please Choose 3 Flavours:

Rum & Raisin - Salted Caramel - Vanilla - Strawberry -
Chocolate - Caramel or Chocolate Sauce ^{1,3,7,8}

Tea/Coffee

Allergens: 1 - Cereals/gluten, 2 - Crustaceans, 3 - Egg, 4 - Fish,
5 - Peanuts, 6 - Soya beans, 7 - Dairy/Milk, 8 - Nuts, 9 - Celery,
10 - Mustard, 11 - Sesame seed, 12 - Sulphur dioxide, 13 - Sulphites,
14 - Lupin, 15 - Molluscs

*Note some supplement dishes

For parties above 12 persons there is a 10% Service Charge
All tips & service charge go directly to staff