

FROM FRIDAY, NOVEMBER 29TH

TERRACE RESTAURANT CHRISTMAS MENU 2024

THREE COURSE CHRISTMAS LUNCH MENU €35.00*

THREE COURSE CHRISTMAS DINNER MENU €39.50*

MAIN COURSE

Roast Crown of Turkey

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

Roly's Chicken Korma

Coriander Scented Rice ^{7 8 10}

Thai Spiced Monkfish & Vegetable Korma

Fragrant Rice ^{4 5 8 9 11}

Fresh Dublin Bay Prawns

€7 Supplement

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

Fresh Dublin Bay Prawns Scampi

€7 Supplement

Tartar Sauce, Hand Cut Chips ^{1 2 3 4 7 13}

Grilled 10oz Rib of 28 Day Aged

€7 Supplement

Irish Hereford Beef

Pepper Sauce & Chips ^{1 4 7 9 10 13}

STARTER COURSE

Deep Fried Wicklow Bán Brie

Prune & Pear Relish,
Mesclin Leaf Salad ^{1 3 7 8 10}

Leek & Potato Soup

Roly's Wholemeal Bread ^{1 7 9 13}

Roly's Caesar Salad

Herb Croutons,
Parmesan Cheese Shavings ^{1 3 4 7 10}

Thai Spiced Fishcakes

Sweet and Sour Chilli Dressing,
Herb Salad ^{1 2 3 4 7 8 10}

DESSERT

Roly's Christmas Pudding

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

Hazelnut & Raspberry Meringue Roulade

Lemon Curd ^{1 3 7 8}

Selection of Irish Boulabán Ice Cream

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

Sticky Toffee Pudding

Butterscotch Sauce ^{1 3 7 8}

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