



Christmas Menu

STARTERS

Prawns, chorizo and mussels pill pill

Harissa chilli oil, garlic, herbs and white wine with sourdough bread C, M, G

Seared scallop and tiger prawn satay

lime peanut butter sauce and crispy herb leaves C, R, F, M, S, N, SE, PE

Pistachio and orange duck liver pate

rhubarb & cranberry chutney on brown bread E, G, M, N, SY, SO₂

Sauteed wild mushrooms

on ras el haunt hummus, pine nuts and toasted pitta bread C, E, G, M, G, N, PE, SY, SO₂, SY

Sticky chicken wings

with tangy barbecue sauce and blue cheese dip C, E, M, EG

MAINS

Pan fried venison steak

soy glazed baby beetroots, roasted celeriac puree, blackberry and port jus C, E, M, SY, SO₂, G

Grilled veal sirloin and tiger prawns

dill mash potatoes, creamy green peppercorn sauce C, R, M

Herb crusted turbot fillet

baked potatoes, clams, samphire and buttersauce M, F, M, S, SY, SO₂, G

Trio of seafood

monkfish, scallop, tiger prawns, saffron cauliflower puree and grilled cauliflower C, R, F, M, M, S

Chicken Bang Bang

sauteed oriental vegetables with mixed spices in light coconut & lemon sauce, with basmati rice M, U, N, PE, SE, SY

Chicken and tiger prawn linguine

regular or celiac linguine pasta with tarragon, white wine sauce and Parmesan C, R, EG, M, MU, SO₂, G

DESSERTS

Crème Brûlée

served with vanilla ice cream E, G, M, C, V

Almond & hazelnut chocolate mousse cake

with vanilla custard and vanilla ice cream E, G, M, N, C

Bay's Eton mess

with mixed fresh berries, fruit coulis and whipped cream E, G, M, V

Caramel baked cheese cake

cranberries & forest fruit compote, salted caramel ice cream E, G, N, SY, C, V, WF

Irish artisan passion fruit sorbet

with fresh mixed berries C, V, VE

Irish artisan ice creams

ask your server for today's flavour E, G, M, C, V

Tea or Coffee

