

Starters

Sweetpotato, Coconut and Ginger Soup
Vegan option available

Traditional Prawn Cocktail with a Marie-Rose Sauce and Avocado

Focaccia Bread with Herbs, Black Olives and Sundried Tomatoes
Vegan

Eco Chicken Wings with a Louisiana Dip

Quinoa Salad with Avocado, Vegan Halloumi Cheese,
Green Leaf, Red Onion and Cherry Tomato

Mains

Oven-Baked Turkey Crown and Honey Roast Ham with a Fresh
Herb Pinenut Stuffing, Red Wine Jus and Cranberry Sauce

Braised Lamb Shank with a Red Wine Jus and Mash

Oven-Baked Fillet of Kilmore Quay Hake with a Citrus
Gremolata Crust and a Saffron White Wine Sauce

Vegan Special fried Rice, Mildly Spiced Vegetable Stir-fry
with a side of Satay Sauce

6oz Angus Sirloin Steak with Peppercorn Sauce,
Sauteed Mushroom and Onion

Any Pizza of your choice = Vegan Options

* Winter Vegetables and Gratin Potato served where applicable

Dessert

Traditional Christmas Pudding with a Brandy Crème Anglaise

Eco Mess with Fresh Strawberries, Meringue and Cream

Mango Sorbet with Fresh Strawberries – Vegan

€33.50 per person

NB – Please alert your server to any special dietary requirements that you may have
It is the policy of this restaurant to issue one bill per table