

Christmas 2017

Dinner menu

€60

-Soup-

Cauliflower soup
blue cheese & hazelnut

-Salmon-

Irish smoked salmon, lemon & horseradish crushed potato
celeriac & apple remoulade

-Goats cheese-

Fivemiletown goats cheese mousse
roast beetroot purée, spiced black pepper crumbs
smoked almonds & truffle

-Turkey & ham-

Turkey Ballotine & warm ham hock
pickled cabbage with smoked white bean cassoulet



-Monkfish-

Poached & grilled Monkfish
Barlotti beans, mussels, clams
squid, crispy kale & silky shellfish reduction

-Venison-

Slow roasted haunch of Irish venison
truffled cabbage & pancetta
chestnut purée, spiced plums
Rosti potato cake

-Duck-

Roast duck breast & black pudding
salt baked beetroot, orange & blackberries
duck leg confit

-Beef-

Irish rib-eye steak, creamy mash potato
glazed carrots & broccoli
smoked bacon, onion & mushroom red wine jus

-Sides-

€4

Creamy mash potatoes/French fries/Seasonal vegetables



-Christmas pudding-

Rum & raisin ice cream

-Chocolate Fondant-

Warm dark chocolate fondant, vanilla bourbon ice cream, berry compote

-Lemon & berries-

Baked lemon curd, mixed berries
crunchy granola topping

-Cheese-

Artisan cheese selection, crackers, apple & preserve

tea & coffee €3.50 per person
menu items subject to change based on availability
discretionary 10% service charge for tables over six



TAVERN