



Christmas Menu 2016

Mulled Wine

Honey and Mustard Glazed Horans Ham Hock, Crispy Free Range Egg, Carrot and Parsnip Velouté, Savoy Cabbage
Crispy Slow Cooked Wild Kerry Venison Shoulder, Ras El Hanout Butternut Espuma, Crispy Curly Kale, Onion
Chutney, Pickled Mustard Seeds

Warm Mossfield Organic Cheese Mousse, Pickled Vegetables, Smoked Almond Crumble

Beetroot Cured Irish Salmon, Beechlawn Organic Beetroots , Salted Cucumber and Velvet Cloud Sheeps Yoghurt
Spiced Parsnip and Apple Soup, Parsnip Crisps, Curried Yoghurt

Ballotine of Free Range Friendly Farmer Bronze Turkey, Sausage Meat, Horans Treacle Cured Bacon, Sage and
Chestnut, Brussels Sprout, Roast Parsnip, Carrot Purée, Fresh Cranberry and Orange Compote, Turkey Jus
Sirloin Steak, Roast Onion and Thyme Purée, Broccoli, Mushroom, Crispy Polenta, Cracked Black Peppercorn Sauce
(€5 Supplement)

Panfried Fillet of Castletownbere Hake, Butterbean, Fennel and Gubeen Chorizo Ragout, Smoked Aubergine
Panfried Breast of Duck, Braised Leg Croquette, Millhouse Organic Uchi Chi Kuri Squash, Spiced Pumpkin Seeds,
Curly Kale
Castlemine Free Range Pork Belly, Braised Red Wine Lentils, Cauliflower Purée, McCathys of Kanturk Black Pudding
Gnocchi with Local Organic Vegetables

Hazelnut and Callebaut Chocolate Cremeux, Hazelnut Feuillitine, Salted Caramel,
Milk Purée, Hazelnut Ice Cream

Open Tart of Apple and Minced Meat, Creme Patissiere, Cranberry Ice Cream

Banana Panna Cotta, Pecan Crumble, Fudge, Carmelized Banana, Banana Ice Cream

Lemon Meringue Pie, Lemon and Poppy Seed Ice Cream

Coffee Mousse, Milk Ice Cream, Hazelnut Biscuit, Cinnamon Meringue

€39.95



Chef proprietor John Coffey is a member of Euro-toques - the European Community of Chefs & Cooks - and is committed to sourcing locally and supporting small food producers wherever possible.