

**Christmas Dinner menu**  
 30<sup>th</sup> Nov, 1<sup>st</sup>, 2<sup>nd</sup>, 7<sup>th</sup>, 8<sup>th</sup>, 9<sup>th</sup>, 14<sup>th</sup> – 23<sup>rd</sup> Dec  
 €55.00

**Starters**

**Fire's Duo Fish Cakes**

*Naturally smoked haddock & fresh cod fish cakes served with chilli and coriander jam, and pea shoots*

**Confit Duck Leg and Mango Salad**

*Silver Hill Irish confit duck and crispy skin, with pomegranate seeds, mango slices, raspberry dressing, and mesculun leaves*

**Fire Roast Parsnip and Carrot Soup (V)**

*Fire roasted parsnip and carrot soup with herb cream and parsnip crisps.*

**Fire's Wood Fired Jumbo Tiger Prawns (supplement €5)**

*Sautéed chorizo & crayfish stuffing cooked in garlic butter and olive oil served with Fire's homemade brown soda bread.*

**Moroccan Spiced Slaney Valley Irish Lamb Skewers**

*Tender fillet of chargrilled marinated Slaney Valley Irish Lamb with a lime and coriander dip*

**Wild Mushroom Gratin (V)**

*Herb Sautéed Mushroom topped with truffle and cheese crumb finished in our Wood Fire, with Rocket leaves and Garlic Croutes*

**Main Courses**

**10 oz Irish Hereford Prime Aged Rib-Eye Steak (supplement €5)**

*Chargrilled Irish Hereford Prime Rib Eye, delicately marbled, with an eye of fat for a full bodied flavour with chunky chips and tobacco onion. Mixed leaf salad and a bebbler and brandy cream sauce*

**Turkey Roulade**

*Roulade of Irish turkey fillet with sausage, sage and onion stuffing encased in crisp Parma ham.*

*Decadent mashed potato, smoked bacon sautéed sprouts and finished with a classic gravy*

**8 oz Irish Hereford Prime Sirloin Steak**

*Chargrilled Irish Hereford Prime sirloin steak served with chunky chips, tobacco onion, served with a mixed leaf salad & pepper cream sauce*

**Sea Bass Fillet with Lemon Shallot Butter Sauce**

*Seared fillet of Sea bass, braised fennel and orange, sugar snap peas and herb poached potato, Finished with lemon and shallot butter*

**Aged Irish Lamb Rump**

*Aged Irish lamb rump **cooked medium**, carrot crush, creamy mashed potato, asparagus tips and a rich meat jus*

**Spinach and Ricotta Cannelloni**

*Stuffed Cannelloni Baked in Fresh Tomato Sauce Topped with Cais na Tiar Cheese and Parsnip Crisps Served with Rocket Salad*

**Desserts**

**Guinness and Brandy Christmas Pudding**

*Homemade zesty Guinness and Brandy pudding with Glenisk clotted cream and Bushmill's crème anglaise*

**Chocolate Framboise**

*Chocolate Genoise sponge soaked in raspberry syrup, fresh raspberry infused decadent chocolate mousse*

*and topped with a rich chocolate glaze and baby macaroon, Glenisk Irish clotted cream*

**Iced praline parfait**

*On a gingerbread biscuit, cherry gel, crushed caramel and chocolate sauce*

**Zesty Lemon Tart (GF)**

*A coconut baked base topped with zesty lemon cream, caramelised, and served with Glenisk clotted cream and raspberry sorbet*

**Coole Swan Cheesecake**

*Irish Cream Liquor and Cheese Mousse, Caramel Swirl, Orange Sable, Orange Curd*

**Irish Cheese Board (supplement €5.00)**

*A selection of the finest Irish Cheese, with spiced apple, plum compote and assorted crackers*

**Tea or Coffee**

**Sides: €4.95**

Fire's Side Salad  
 Pont Neuf Chips  
 Skinny Fries

**Sides: €5.95**

Creamed Baby Spinach  
 Fire's Sinful Mash  
 Poached Eggs  
 Chestnut Mushroom Bourguignon  
 Cauliflower Gratin  
 Sweet Potato Fries

**To Share:**

A Selection of Seasonal, Buttered Vegetables  
 1 guest - €5.95      2-4 guests €9.95  
 Green Asparagus with Poached Eggs  
 €7.95