

Christmas Table D'Hôte Menu
 27th, 28th & 29th Nov & 3rd, 4th, 5th, 6th, 10th, 11th, 12th, 13th Dec
 €49.50

Starters

Ardsallagh Irish Goat's Cheese

Wood-fired Ardsallagh Irish goat's cheese focaccia crusted with dry cranberries, pecan and pistachio nuts and drizzled with chestnut honey

Fire Roast Parsnip and Carrot Soup (V)

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

Silver Hill Confit Duck Salad

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

Wild Mushroom Gratin

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

Fire's Duo Fish Cakes

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

Main Courses

6oz Irish Hereford Prime Fillet Steak (Supplement €5)

*Chargrilled Irish Hereford Prime centre cut, lean and tender with a delicate flavour.
 with chunky chips and tobacco onion. Mixed leaf salad and a pepper and brandy cream sauce*

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,
 And a pepper 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*

Grants Farm Pork

*Char grilled 10oz pork chop (hand selected from a free to forage sounder), apple puree and steamed green beans
 Celeriac, swede and potato gratin with a cinnamon and orange jus*

Salmon Fillet

Oven Baked Fillet of Salmon, Served with Micro Basil Mash, Fine Herb Ratatouille and Steamed Baby Fennel

Spinach and Ricotta Cannelloni

Stuffed Cannelloni Baked in Fresh Tomato Sauce Topped with Italian Style 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

Bar of white chocolate & raspberry cheesecake

*A light cheesecake with white chocolate and raspberries on a buttered Graham Cracker base
 Red Berry Coulis and Raspberry Sugar*

Chocolate Pave

*Chocolate genoise sponge soaked in Kirsch, topped with rich chocolate mousse and
 chocolate dust. Served with amarena cherries and a vanilla bean cream, all drizzled with a cherry purée*

Wexford Farm House Ice Cream

A selection of ice cream in a Brandy Snap Basket

Cranberry & Orange meringue pie

Accompanied by cranberry compote and chocolate roll

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

