

Christmas Lunch Menu

€39.50

30th Nov, 1st, 2nd, 7th, 8th, 9th, 14th – 23rd Dec

Starters

Black Mission Figs with Cashel Blue Cheese

Stuffed with Cashel Blue cheese and encased in Parma Ham before roasting, Finished with micro leaves dressed in honey mustard and Hellenic Olive Oil

Fire Roast Parsnip and Carrot Soup (V)

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

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

Char-grilled Irish Chicken Caesar Salad

Char-grilled sliced Irish chicken fillet with crisp baby gem leaves, giant croutons, oven-roasted pine nuts, parmesan shavings

Main Courses

10oz Irish Hereford Prime Aged Rib Eye Steak (Supplement €10)

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 pepper and brandy cream sauce

8 oz Irish Hereford Prime Aged Sirloin Steak

Irish Hereford Prime aged 8oz sirloin steak topped with tobacco onions, served with Pont neuf chips, a micro cress salad and brandy 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

Irish Chicken Supreme

Roast Chicken Supreme on a Bed of Spring Onion Mash and young stem Broccoli

Served with a Chorizo, Ardsallagh Goats Cheese and Spinach Tartlet with a drizzle of Chorizo Cream sauce

Spinach and Ricotta Cannelloni

Stuffed Cannelloni Baked in Fresh Tomato Sauce. Topped with Italian Style Cheese and Parsnip Crisps. Served with Rocket Salad

Salmon Fillet

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

Desserts

Homemade Guinness and Brandy Christmas Pudding

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

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

Zesty Lemon Tart (GF)

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

Wexford Farm House Ice Cream

A selection of ice cream in a Brandy Snap Basket

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