

Christmas Lunch Table D'Hôte Menu
 27th, 28th & 29th Nov & 3rd, 4th, 5th, 6th, 10th, 11th, 12th, 13th Dec
 €32.50

Starters

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*

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.

Fire's Duo Fish Cakes

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

Main Courses

8 oz Irish Hereford Prime Aged Sirloin Steak (€5 supplement)

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

Ricotta and Spinach Ravioli (V)

*Handmade ravioli pasta filled with ricotta cheese and spinach tossed with a blend of sweet peppers,
 roast cherry tomatoes, white wine and rocket cream sauce*

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

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*

Sticky toffee and date pudding

Salted Caramel Sauce and Cinnamon Ice Cream

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

