



FESTIVE DINNER MENU

€60pp

- STARTERS -

ROASTED BUTTERNUT SQUASH SOUP

Nduja, Gruyère cheese and a selection of breads. (1 Wheat, 7, 9, 12)

SMOKED SALMON & ASPARAGUS TERRINE

Saffron aioli, tomato, capers and watercress. (3, 4, 7, 12)

HOISIN PORK BELLY

Raspberry mash potato, celeriac remoulade, mango salsa and baby rainbow carrots. (3, 6, 7, 10, 12)

- MAINS -

BEEF SHORT RIB

Jacob's ladder 100% Irish beef short rib, potato gratin, parma ham, asparagus and Bordelaise sauce. (7, 9, 10, 12)

MORGANS TURKEY & HAM BALLOTINE

Colcannon mashed potato, honey glazed vegetables and madeira wine and veal jus. (1 Wheat, 7, 9, 10, 12)

SEABASS & SAFFRON

Fillet of Seabass, saffron and vanilla sauce, smoked parsnip puree, baby carrots, asparagus and torched brussel sprouts. (4, 7, 12)

CEPES & GIROLLES RISOTTO

Arborio risotto, wild cepe, girolles, white truffle infusion, Gruyère cheese, sorrel, pecorino romano and crispy king oyster finish. (7, 9, 12)

- DESSERTS -

HOMEMADE ASSIETTE OF DESSERTS (1 Wheat, 3, 7)

ALLERGENS: 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs