



Christmas Dinner Menu

STARTERS

Howth crab and avocado salad

avocado wasabi puree, toasted sourdough crackers CR, EG, G, N, SE

Seared scallop and tiger prawn satay

lime peanut butter sauce and crispy herb leaves CR, F, MS, N, SE, PE

Pistachio and orange duck liver pate

rhubarb chutney on homemade fennel seed brown bread EG, G, M, N, SY, SO2

Sauteed wild mushrooms

on ras el haunt hummus, pine nuts and toasted pitta bread CE, EG, M, G, N, PE, SY, SO2, SY

Sticky chicken wings

with tangy barbecue sauce and blue cheese dip CE, M, EG

MAINS

Grilled lamb cutlets

grilled halloumi cheese, hummus, sumac and lamb jus CE, G, M, N, PE, SE, SY, SO2

8 hours slow cooked venison shank

butternut squash, carrot and almond puree and red onion pickles G, M, N, SE, SY, SO2

Roasted gigot of monkfish tails

sweet potatoes and vegetables ratatouille CE, F

Trio of seafood

monkfish, scallop, tiger prawns, saffron cauliflower puree and grilled cauliflower CR, F, M, MS

Grilled 7oz Hereford beef fillet

fennel and potato gratin, brandy black pepper raisins pouring sauce M, V, SO2

Chicken Bang Bang

sauteed oriental vegetables with mixed spices in light coconut & lemon sauce, with basmati rice MU, N, PE, SE, SY

Chicken and tiger prawn linguine

regular or celiac linguine pasta with tarragon, white wine sauce and Parmesan CR, EG, M, MU, SO2, G

DESSERTS

Creme Brûlée

served with vanilla ice cream EG, M, C, V

Almond & hazelnut chocolate mousse cake

with vanilla custard and vanilla ice cream EG, G, M, N, C

Bay's Eton mess

with mixed fresh berries, fruit coulis and whipped cream EG, M, V

Caramel baked cheese cake

cranberries & forest fruit compote, salted caramel ice cream EG, N, SY, C, V, WF

Irish artisan passion fruit sorbet

with fresh mixed berries C, V, VE

Irish artisan ice creams

ask your server for today's flavour EG, M, C, V

