

Cellar One Set Christmas Menu

2 courses €34.00 & 3 courses €40.00

Homemade Butternut Squash Soup

Wok-Fried Mussels & Prawns (c)

Thai Red Curry Sauce, Naan Bread

Wood Fried Flat Bread (n)

Tomato & Chilli Relish, Fig, Prosciutto, Sundried Tomato & Boilie Goat's Cheese

Sautéed Scallops (c) (n)

Curried Parsnip Puree, Quinoa & Chickpea Salad, Pomegranate Dressing, Vegetable Crisps, Micro Herbs

Grilled Flat Cap Mushroom & Goat's Cheese Bruschetta (v) (c)

Topped with Onion Marmalade & Goat's Cheese, Rocket Leaves & Tomato Chutney

Monkfish Skewer Wrapped in Smoked Pancetta

Spinach & Rocket Leaves, Parmesan Shavings

Risotto Arancini (v)

Arrabiata Sauce, Micro Herbs

Cellar One Seafood Trio

Seared Scallop, Curried Parsnip, Pomegranate Dressing
Prawns with Spicy Sauce
Smoked Salmon Stuffed with Avocado, Dill Cream & Wasabi

Seared Pork Medallions & Slow Roast Pork Belly (c) (n)

Sauté Scallops, Green Pepper Relish, Pancetta, Sauté Spinach, Sweet & Sour Peppers, Celeriac Puree & Thyme Jus

Confit of Skeaghanore Duck Leg (c)

Braised Red Cabbage, Sweet Potato Puree, Smoked Duck Samosa, Plum Chutney & Baby Onion Jus

Prosciutto Wrapped Fillet of Hake (c)

Crabmeat Crust, Garlic Crab Claws, Pepperonata, Shrimp Cream

Blue Agave Tequila Prawns

Chilli, Garlic & Ginger Butter, Coriander Scented Basmati Rice

Escalope of Chicken (c)

Topped with Confit of Red Pepper, Prosciutto & Goats Cheese, Bulgur Wheat & Chickpea Salad & Basil Pesto

Curried Cauliflower (v) (n)

Raisins, Apple & Sunflower Seeds in a Curried Coconut Sauce, Firecracker Rice

(All above main courses are served with seasonal vegetables & potatoes)

Please inform your server of any special dietary requirements

Vegetarian menu available upon request

Cellar One Chocolate Trio (n)

The Ross Lime & Raspberry Mousse, Cinnamon Spiced Chocolate Brownie, Classic Vanilla Ice-Cream Chocolate Bar