



The ROSS

Christmas Menu 2021

Homemade Breads & House Tapenade

STARTERS

West Coast Fish Cake (g)

Curried Mayonnaise, Rocket & Pickled Veg

Wild Mushrooms with Tarragon & Miso Butter (v) (c)

Real Bread Killarney Sourdough, Spinach, Garlic & Cream Fraiche

BBQ Pulled Pork Dumplings

Honey Soy Dip, Micro Greens & Wasabi Mayonnaise

Cromane Mussels (c)

Tequila Butter, Chilli, Lemongrass, Garlic, White Wine & Cream
with Garlic Buttered Sourdough

MAIN COURSES

Skeaghanore Duck Leg (g)

Sweet Potato & Orange Puree, Green Lentil Stew, Pumpkin Seeds & Five Spice Jus

Pan Fried Fillet of Hake (g) (n)

Sauté Baby Potatoes, Sprouting Broccoli, Red Onion, Housemade Peanut & Chilli Oil

8oz Hereford Sirloin Steak (g)

Flat cap Mushroom, Caramelized Onions, Confit Cherry Tomatoes, Tenderstem Broccoli,
Potato Fondant & Green Peppercorn Sauce (supplement €8)

Bulgur, Red Lentil & Pistachio Cake (v) (n)

Roasted Chickpeas, Kale, Red Peppers, Spicy Zhough Sauce,
Coriander Yoghurt & Date Jam

DESSERTS

Trio of Dessert

Double Chocolate Brownie, Citrus & Passionfruit Pannacotta,
Christmas Pudding Ice Cream

€40 Set Menu

Allergens

(c) coeliac adaptable (please advise your server)

(g) gluten free

(n) contains traces of nuts

(v) vegetarian

Merry Christmas
&
HAPPY NEW YEAR

www.theross.ie