

Festive Menu 2026

Selection of Breads & Dips (c)

Parma Ham & Brie Arancini

Spicy Tomato Sauce

Cromane Mussels (c)

Mussels in Tequila Butter, Chilli, Lemongrass, Garlic,
White Wine, Cream & Garlic Buttered Sourdough Bread

Dingle Goat's Cheese Bruschetta (c)

Cranberries, Mary's Leaves, Garlic & Herb Dressing

Smoky Sweet Potato Soup (c)

10oz Hereford Rib-Eye Steak (c) Supplement €5

Garlic Potato Latkes, Caramelised Onion,
Seasonal Greens & Green Peppercorn Sauce

Pomegranate Glazed Organic Salmon (c)

Spinach Fried Rice & Tenderstem Broccoli

Roasted Irish Chicken Supreme

Rosemary Stuffing, Roasted Baby Potatoes,
Sticky Date Brussel Sprouts, Red Wine & Cranberry Jus

Green Falafel Flatbread (c) (g)

Beetroot Hummus, Pickled Red Onion, Pomegranate & Tzatziki Yogurt

Double Chocolate Brownie (c) (n)

Salted Caramel Sauce, Toffee Popcorn & Muckross Creamery
Caramelised Pecan Ice Cream

Christmas Pudding Tiramisu

Fresh Cream

Mince Pies with Tea / Coffee

€60.00

Allergens

(c) coeliac adaptable (please advise your server)

(g) gluten free

(n) contains traces of nuts

(v) vegetarian

(v-adapt) vegetarian adaptable (please advise your server)

