



FESTIVE SUNDAY LUNCH 2025



STARTERS

ROASTED CELERIAC SOUP

Chestnut, Crispy Sage, Focaccia Croutons, Herb Oil | 1, 7, 9, 12

DONEGAL SMOKED SALMON

Salt Baked Beetroot, Lumpfish Roe, Lemon & Dill Mousseline | 4, 7, 10, 12

THYME ROASTED CHICKEN

Baby Gems, Crispy Croutons, Cherry Tomato, Parmesan Dressing | 1, 7

GOAT CHEESE MOUSSE

Beetroot Gel, Candy Beetroot, Pear, Walnut | 1, 3, 7, 8C

MAINS

PAN SEARED FILLET OF SALMON

Roasted Fennel, Samphire, Champagne Veloute | 2, 4, 7, 9, 12

ROAST SIRLOIN OF PRIME IRISH BEEF

Yorkshire Pudding, Baby Turnips, Red Wine Jus | 1, 3, 7, 9, 12

GALANTINE OF FREE-RANGE TURKEY

Baked Donegal Ham, Honey & Mustard Glazed Chipolatas, Stuffing & Roast Jus | 1, 7, 8, 9, 12

SUPREME OF CORN FED CHICKEN

Red Endives, Cognac Cream | 7, 9, 12

ROOT VEGETABLE WELLINGTON

Asparagus, Baby Carrot, Truffle Sauce | 1, 3, 7, 12

All Mains Served with Vegetables & Potatoes

DESSERTS

WARM APPLE & BLACKBERRY CRUMBLE VANILLA ICE CREAM & ANGLAISE

1, 3, 7

CHRISTMAS PUDDING PARFAIT, RUM & CHOCOLATE

1, 3, 7, 8, 12

TIRAMISU, MASCARPONE, MOCHA ICE CREAM

1, 3, 7

HAZEL NUT & CHOCOLATE PASSION FRUIT CREMEUX MANGO SORBET

3, 7, 8

TEA, COFFEE & MINCE PIES

1, 3, 7

ALLERGENS

Gluten 1, Crustaceans 2, Eggs 3, Fish 4, Peanut 5, Soya 6, Milk 7, Nuts 8, Celery 9, Mustard 10, Sesame 11, Sulphur Dioxide 12, Lupin 13, Mollusc 14,
8A = Almond, 8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil, 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts