

Festive Dinner Sample Menu

Baked "St Kevin's" Brie
Cranberry Relish

Chicken Liver Pâté
Toasted Brioche, Plum Chutney

Butternut Squash & Roasted Red Pepper Soup
Pumpkin Seed Oil

Tiger Prawn Skewers
Sweet Chilli & Mango Dressing



Traditional Turkey & Home-baked Lynch's Ham
Cranberry & Orange Stuffing, Duck Fat Roasties, Sage Gravy

10oz Irish Striploin Steak (€6 Supplement)
Grilled Flat Cap Mushroom, Pepper Sauce

Braised Feather Blade of Irish Beef
"Chasseur" Wild Mushroom, Tomato & Tarragon Jus

Grilled Seabass Fillet
Miso & Carrot Puree, Homemade Kim Chi

Confit "Silverhill" Duck Leg
Braised Red Cabbage & Orange Sauce

Southern Spiced Crispy Pork Belly
Sweetcorn Puree, Broccoli, Chipotle Jus

Homemade Gnocchi
Baked with Ricotta Cheese & Spinach

Selection of Vegetables and Potato Gratin



Brooks' Christmas Pudding
Brandy Ice-Cream

Cherry & Almond Tart
Vanilla Ice-Cream

Baileys & Kahlua Cheesecake
Chantilly Cream

"Gubeen" Farmhouse Cheese
Cranberry Chutney, Homemade Oatcakes

2 Courses €39.50 Per Person

3 Courses €49.50 Per Person