



Celtic Whiskey Bar & Larder

Christmas menu

STARTERS

CHEFS SOUP OF THE DAY

Home made bread and butter 1,7,9

GOLDEN FRIED BRIE

Home made cranberry and orange compote 3,7

BRAISED PORK BELLY

Sneem black pudding bon-bon, spiced apple puree 3,7

GIN AND BEETROOT CURED SALMON

Dill creme fraiche, duck fat confit, lemon 4,7

MAINS

ESCALOPE OF TURKEY

Sausage meat stuffing boudin, maple glaze bacon, cranberry and thyme jus 3,7

BRAISED VENISON SHANK

Cauliflower mash, blackberry and rosemary jus 7,9

HERB CRUSTED FILLET OF COD

Lemon and herb roast potatoes, chive beurre blanc 4,7,12

PEA AND ASPARAGUS RISOTTO

Parmesan shavings , mint oil 7,12

PAN SEARED SIRLOIN STEAK SUPPLEMENT €5

Fricassee wild mushrooms, potato gratin, pepper sauce 7

DESSERTS

WARM TIAN OF CHRISTMAS PUDDING

Whiskey anglaise and cream 1,3,7,8,12

TWISTED SNICKERS

Chocolate salted caramel tart, peanut butter ganache, peanut brittle 1,3,5,6,7,12

WARM STICKY TOFFEE PUDDING

with caramel sauce, vanilla ice cream 1,3,6,7

CHOCOLATE AND ORANGE MOUSSE

Orange and basil compote, blood orange sorbet 3,6,7

3 COURSES €42.50



1. GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME SEEDS 12. SULPHITES 13. LUPIN 14. MOLLUSCS