



The Kitchen Restaurant

Festive Menu

Home Tea Smoked Salmon

Sweetcorn Pancake, Organic Leaves, Rosemary & Honey Yoghurt

Duck & Chicken Liver Parfait

Toasted Rustic Sour Dough Bread

Slow Braised Pig Cheek

Cardamon Jus

Cream of Cauliflower Soup

Roasted Pumpkin & Garlic Grissini Stick

Slow Roast Sirloin,

Baby Onion & Button Mushrooms, Fondant Potato, Green Peppercorn Sauce

Traditional Baked Turkey & Glazed Gammon,

Chestnut & Apricot Stuffing, Cranberries & Orange Chutney, Smoked Lard Jus

Baked Clare Island Salmon,

Roast Fennel & Sesame Crumbled, Red Peppercorn & Port Beurre Blanc

Pithivier of Provencale Vegetable,

Black Olive Oil, Parsley & Garlic Jus

Homemade Christmas Pudding,

Whiskey Crème Anglaise

Chocolate & Orange Tart,

Coconut Sorbet

Tea & Coffee & Petit Fours

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager

*Head Chef
Philippe Farineau
"Irish Produce French Heart"
Sous Chef
Laurent Trias*



Awarded 2 AA Rosettes 2008

Guests who require reading glasses, ask a member of staff for our selection

Hotel guests, please be advised that there is a 5% service charge on your end bill on departure.