

# Bailey's Bar & Bistro

## Festive Dinner Menu 2023

Today's Homemade Soup, Selection of Breads 1,7,9,

Crispy Breaded Brie, Wild Berry Compote, Mixed Leaf Salad 1,3,7,10

Spiced Shredded Duck and Stir-Fried Vegetable Spring Rolls, Rocket Leaf Salad,

Sweet Soy & Chilli Dressing 1,6,8,11

Salad of Baby Gem, Warm Buttermilk Chicken, Bacon Lardons, Croutons and Parmesan Shavings,  
tossed in a Caesar Dressing 1,3,4,7,10

Crisp Fried Salmon, Haddock & Crab Cakes, House Salad, Saffron & Citrus Aioli 1,2,3,4,7,10

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32 Hour Slow Cooked Blade of Beef, Spring Onion Mash, Pearl Onion, & Smoked Bacon Ragout 1,7,12

Traditional Roast Turkey, Baked Kildare Ham, Herb Stuffing & Red Wine Jus 1,7

Baked Fillet of Salmon with a Garden Pea Puree & a Citrus Beurre Blanc 4,7,9,12

Pan-fried Supreme of Irish Chicken, Celeriac Puree, Wild Mushroom & Smoked Bacon, Madeira Sauce  
1,3,7,9,10,11,12

Spinach and Ricotta Tortellini, Roasted Vegetables, Spinach in Garlic & Sundried Tomato Pesto  
Cream Sauce 1,3,7,8

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Warm Christmas Pudding, Vanilla Ice-Cream & Brandy Sauce 1,3,7,8

Selection of Ice-Creams in a Crisp Wafer Basket & Fruit Coulis 1,7

Warm Apple & Blackberry Crumble, Vanilla Ice Cream, Crème Anglaise 1,3,6,7,8

Meringue with Fresh Fruit and Strawberry Ice-Cream 3,7,8

Warm Chocolate Brownie, Salted Caramel, Peanut Butter Ice Cream 1,3,6,7

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Tea Coffee & Mince Pies 1,8

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*If you have an allergy or food intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request*  
Allergens: 1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts, 9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 =  
Sulphites, 13 = Lupin, 14 = Molluscs