

Bailey's Bar & Bistro

Christmas Lunch Menu 2021

Today's Homemade Soup, served with a selection of bread.

1,7,9,

*Chilled Galia, Cantaloupe & Watermelon Plate with a Wild Berry Compote, Green Apple Sorbet and Raspberry Coulis
Crispy Breaded Brie, Wild Berry Compote, Simple Tossed Salad*

1,3,7,10

Spiced Shredded Duck and Stir-Fried Vegetable Spring Rolls on a Rocket Leaf Salad with a Honey Soya 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

32hr Slow Braised Prime Irish Beef Blade with a Red Wine, Pearl onion & bacon, Balsamic jus & Scallion Mash

9,10,12

Pan Seared Filled of Sea Bass and fillet of Salmon with Crisp Tiger Prawns on a Smoked Salmon Mash, Lemon & Chilli Sauce

2,4,7,12

Pan-fried Supreme of Irish Chicken, roast celeriac, Pearl Barley & Smoked Bacon Ragout

1,3,7,9,10,11,12

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

1,9,12

Spinach and Ricotta Tortellini, tossed in sundried tomato, Garlic & Parmesan cream sauce

1,3,7,8

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 Crumble, Grenadine Syrup & Berry, Vanilla Ice Cream

1,3,6,7,8

Meringue with Fresh Fruit and Strawberry Ice- Cream

3,7,8

Chocolate and Baileys Cheesecake, Honeycomb ice-cream Fruit Coulis

1,3,7,8

Tea Coffee & Mince Pies

1,8

€27.50 for 2 Courses & Tea or Coffee. & €32 for 4 courses

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