



Private Dining

Sample Festive Christmas Dinner Menu 2025

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

Homemade Soup of The Day 1,7,10

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

Soy & Chilli Dressing 1,6,8,11

*Salad of Baby Gem, Buttermilk Chicken, Bacon Lardons, Croutons & Parmesan Shavings,
Caesar Dressing 1,3,4,7,10*

*Chilled Galia, Cantaloupe & Watermelon Plate,
Green Apple Sorbet & Raspberry Coulis*

*32hr Braised Prime Irish Beef Blade, Red Wine Jus, Pearl Onion
& Smoked Bacon, Scallion Mash 9,10,12*

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

Traditional Roast Turkey, Baked Kildare Ham, Herb Stuffing, Red Wine Jus 1,9,12

*Plant Based Butternut Squash, Lentil & Sweet Potato Croquette, Roasted Butternut &
Sundried Tomato, Balsamic Puree 1, 9*

*Chef's Festive Assiette of Desserts
1,3,6,7,8*

Freshly Brewed Tea & Coffee

€45 per person

If you have an allergy or food intolerance please inform your server and we will do our utmost to accommodate your request.



1
Cereal
Gluten



2
Crustacean



3
Eggs



4
Fish



5
Peanuts



6
Soybeans



7
Dairy



8
Nuts



9
Celery



10
Mustard



11
Sesame
Seeds



12
Sulphur
Dioxide &
Sulphites



13
Lupin



14
Molluscs

All our Beef is of Irish Origin