

Deep Fried BrieMixed Salad, Raspberry Vinaigrette (*V*)

Chicken Liver Pate
Red Onion Jam. toasted Brioche

Traditional Prawn Cocktail
Marie Rose Sauce, Guinness Wheaten Bread

Vegetable Spring RollSoy Dipping Sauce, Mixed Leaves

Mains

Traditional Turkey and Ham with all the Trimmings

Darcy's Marinated Chicken Breast Mustard, Honey and Mushroom Sauce, Broccoli, Scallop Potatoes

Local Salmon Fillet

Champ, Mussels, Leek, White Wine Cream Sauce

Chargrilled Sirloin Steak (100z)
Hand Cut Chips, Grilled Mushroom, Beer Battered Onion Rings, Garlic Butter or
Peppercorn Sauce
(£6 Supplement)

Vegan Boxty Potato Dumplings (V)(VG)

Cauliflower Puree, Broad Beans, Herb Oil, Grilled Broccoli Hand Cut Chips, Seasonal Vegetables

Nut and Mushroom Wellington (V)(VG) Seasonal Vegetables, Celeriac Mash, Onion Gravy

For Allergen Information please see server

A discretionary service charge of 10% will be applied to tables of 5+

(V) - Vegetarian (VG) - Vegan / Vegan Option Available





Desserts

Fresh Fruit Pavlova (*V,GF*)
Fresh Cream

Traditional Christmas Pudding (*V,VG*)
With Brandy Custard

Raspberry Ruffle Cheesecake (*V*)
Raspberry Coulis, Fresh Cream

Vegan Chocolate Cake (*V,VG*)
Soya Ice Cream

Boozy Ice Cream (*V,VG*)
With a choice of your favourite tipple
Soya Ice Cream

Irish Cheese Board Chutney, Crackers (£4 Supplement)

After Dinner

Drinks £10.50

Espresso Martini Jameson, Tia Maria, Baileys, Espresso

Old Fashioned Bulleit Bourbon, Sugar, Bitters

French 75 Gin, Lemon, Sugar, Prosecco

> Mulled Wine - £6 Orange, Spices

Liqueur Coffees £8.50

Irish (Whiskey)

French (Brandy)

Italian (Amaretto or Sambuca)

Jamaican (Rum)

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