

€39.95

3 COURSE SET MENU

Live Music on Christmas Party Night from 9:30pm till late

This price applies to Starter, Main, Dessert only and is not inclusive of wine or cocktails

TO START

MINISTRONE SOUP (V)

Classic Italian vegetable soup with a rich tomato base, pasta & garlic bread

Best served with Les Petite Jamelles Ros €9.00 per glass



TIPPERARY BRIE WITH CRANBERRY CHUTNEY (V)

Brioche crumb & cranberry chutney

Best served with Pinot Noir €9.00 per glass



NORTH ATLANTIC PRAWN COCKTAIL (GFA)

Jumbo prawns, iceberg, tomato, Marie rose sauce & pumpkin soda bread

Best served with Domaine Combe Rouge Picpoul de Pinet €9.00 per glass



CARRIGAHOLT SEAFOOD CHOWDER (GFA)

Salmon, cod, prawns, smoked haddock, fresh dill & creamy white wine broth & soda bread

Best served with Pinot Grigio €9.00 per glass



CAESAR SALAD (VOA, GFA)

Baby gem garlic croutons, smoked pancetta, reggiano cheese & anchovy dressing

Add Buttermilk Chicken €3.00

Best served with Pinot Grigio €9.00 per glass



SWEET POTATO FALAFEL SALAD (GFA, V)

Avocado, roast peppers, chick-peas, pine nuts & mango dressing

Best served with Hunky Dory Sauvignon Blanc €9.00 per glass



CRISPY BUTTERMILK CHICKEN

Smoked paprika, saffron aioli & chipotle mayo

Best served with Chardonnay €9.00 per glass



DUCK LIVER PATE (GFA)

Crusty garlic ciabatta & cumberland dip

Best served with Pinot Noir €9.00 per glass



FAVOURITES

FESTIVE TURKEY & HAM FEAST

Roast crown of turkey, Limerick ham, sage stuffing, chive mash, root vegetables & turkey jus

Our Recommended Cocktail Pairing: Irish Old Fashioned made with Irish Skellig Whiskey €14.00



TERIYAKI SALMON WITH ORIENTAL STIR-FRY

Stir fried oriental vegetables & noodles

Our Recommended Cocktail Pairing: Spiced Pear Martini €14.00



ULTIMATE SMASH BURGER (GFA)

Double 4oz beef burgers, smoked streaky bacon, cheddar, hickory bbq sauce & chunky chips

Our Recommended Cocktail Pairing: Whiskey Sour €14.00



10oz PRIME IRISH SIRLOIN STEAK (GFA)

(6.00 supplement)

Chunky chips, onion rings, peppercorn sauce or garlic butter

Our Recommended Cocktail Pairing: Margarita €14.50



TRUFFLE MUSHROOM TORTELLINI (V)

White truffle & mushroom pasta, asparagus tips & spinach cream

Our Recommended Cocktail Pairing: Old Fashion €14.00



PHANAENG THAI CURRY (GFA)

Aromatic mild red curry, ginger, lime leaf, red curry spices & basmati rice

Chicken or Vegetables

Served with poppadoms

Our Recommended Cocktail Pairing: Peach and Elderflower Collins €14.00



HALF ROAST CHICKEN (GF)

Champ potatoes, roast root vegetables, broccoli & chicken jus

Our Recommended Cocktail Pairing: Manhattan €14.00



LOBSTER RAVIOLI DELIGHT

Cherry tomatoes, asparagus, creamy cognac shellfish sauce

Our Recommended Cocktail Pairing: Negroni €14.00



SOMETHING SWEET

VINCENZO'S DESSERT SYMPHONY

Chocolate praline, oreo cheesecake, strawberry & rhubarb mousse

FESTIVE DESSERT COCKTAIL EDITION

SPICED CHRISTMAS COFFEE €14.50

Roe & Coe, Cinnamon Monin Syrup, espresso coffee, simple syrup

GEORGE TIRAMISU MARTINI €14.50

An Italian favourite meets an Irish favourite to create everyone's new favourite dessert cocktail

STRAWBERRY CHEESECAKE MARTINI €14.50

Sip and savour to create an indulgent treat to the senses

BRANDY ALEXANDER €14.50

The Brandy Alexander is an indulgent classic. Combining cognac, crème de cacao and cream

GRASSHOPPER €14.50

Creamy, minty and sweet. This drink provides just the right end note.

SANTA'S TIPPLES

LA BALDOSA, VERDEJO, SAUVIGNON BLANC €29.95

IGP Spain

LA BALDOSA, GARNACHA, TEMPRANILLO €29.95

IGP Spain



Please scan QR code for Allergens

All our beef, chicken, pork, seafood, vegetables & salads are Irish & locally produced