



Christmas

STARTERS

Moroccan-Spiced Red Lentil Soup served with Flatbread
Warm Chicken & Fig Salad, Apple Orchard pickled Apples served on Brioche Toast
Smoked Salmon & Prawn Pillow with Lemon Crème Fraîche & Mandarin Salad
Feta, Celeriac & Apple Salad on Homemade Hummus with Pomegranate Dressing

MAINS

Roast Turkey & Honey-Baked Ham with Roast Potatoes, Creamed Brussels Sprouts,
Swede & Carrot Purée, Broccoli, Herb Stuffing & Gravy
Slow-Cooked Feather Blade Beef with Butter Mashed Potato, French Beans &
a Thyme Red Wine Sauce
Pan-Fried Seabass with Sweet Potato Croquette, Cavolo Nero & Garden Peas,
warm Tartar Sauce
Butternut Squash Raviolis with Leek Fricassée & Parmesan Sauce
10 oz Striploin Steak with Hand-Cut Fries & a Creamy Pepper Sauce - 8 supplement

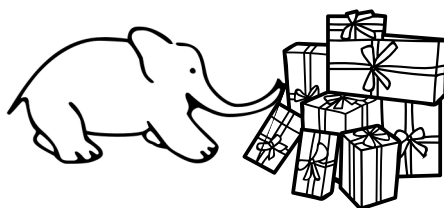
DESSERT

Christmas Plum Pudding with Vanilla Custard
Fresh Cream Profiteroles with warm Chocolate Sauce
Toffee & Pecan Roulade with Biscoff Sauce & Banoffee Ice Cream

Customers: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but can not guarantee the absence of allergen transfer. Please ask your server for the allergen menu and ask should you have additional queries
All of our beef is of Irish origin.

A discretionary 12.5% service charge will be added to bookings of 6 or more.

ELEPHANT & CASTLE



Two Courses €34.95 per person
Three Courses €39.95 per person