



Christmas

STARTERS

- Moroccan-Spiced Red Lentil Soup served with Flatbread (1a)
Warm Chicken & Fig Salad, Apple Orchard pickled Apples served on Brioche Toast (1a,4,7,13)
Smoked Salmon & Prawn Pillow with Lemon Crème Fraîche & Mandarin Salad (4,5d,8)
Feta, Celeriac & Apple Salad on Homemade Hummus with Pomegranate Dressing (1a,4,11,13)

MAINS

- Roast Turkey & Honey-Baked Ham with Roast Potatoes, Creamed Brussels Sprouts, Swede & Carrot Purée, Broccoli, Herb Stuffing & Gravy (1a,4,13)
Slow-Cooked Feather Blade Beef with Butter Mashed Potato, French Beans & a Thyme Red Wine Sauce (4,13)
Pan-Fried Seabass with Sweet Potato Croquette, Cavolo Nero & Garden Peas, warm Tartar Sauce (1a,4,7,8,13)
Butternut Squash Raviolis with Leek Fricassée & Parmesan Sauce (1a,4)
10 oz Striploin Steak with Hand-Cut Fries & a Creamy Pepper Sauce - €8 supplement (4,13)

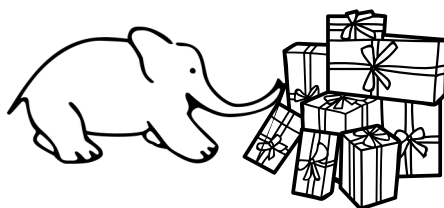
DESSERT

- Christmas Plum Pudding with Vanilla Custard (1a,4,7)
Fresh Cream Profiteroles with warm Chocolate Sauce (1a,4,7,10)
Toffee & Pecan Roulade with Biscoff Sauce & Banoffee Ice Cream (3d,4,7,10)

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

Allergens: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H- Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & Sulphites, 14 Lupin.
All of our beef is of Irish origin.

ELEPHANT & CASTLE



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