

€49.50 for 1 Starter,  
1 Main & 1 Dessert



# FESTIVE SPECIAL

## STARTERS

### Soup of the Day

Served with Murphy's brown bread.

(Allergens vary — available upon request)

### Golden Crumbed Deep-Fried Brie Cheese

With Cumberland sauce, cherry tomato, mixed leaf salad & balsamic dressing.

(1 Wheat, 3, 7, 10, 11, 12)

### Japanese Panko Coated Calamari

With radish, mixed frisée salad, lemon & garlic aioli.

(1 Wheat, 3, 7, 10, 14)

### Cajun Chicken Caesar Salad

Crisp baby gem, warm marinated chicken escalope, bacon lardons, herb croutons, Parmesan cheese & house Caesar dressing.

(1 Wheat, 3, 4, 7, 9, 10, 12)

## MAINS

### Slow-Braised Lamb Shank

Served with creamy mashed potato, braised vegetables, roast potatoes & red wine jus.

(7, 9, 12)

### Salmon Tournedos

Salmon fillet stuffed with spinach, served with langoustine, champ mash potato, steamed asparagus, samphire, scallop coral & red bell pepper sauce.

(2, 4, 7, 14)

### Sirloin Steak

Served with truffle mashed potato, sautéed onions & mushrooms, confit cherry tomato & whiskey pepper sauce.

(7, 12)

### Turkey Roulade

On a bed of creamy mashed potato with apricot, herb & onion stuffing, bacon lardons, buttered Brussels sprouts, red wine jus & cranberry sauce.

(1 Wheat, 7, 12)

## DESSERTS

### Cheesecake of the Day

With seasonal fruit & Chantilly cream.

(1, 3, 7, 8)

### Selection of Ice Cream

Vanilla, strawberry & chocolate ice cream with chocolate sauce, drizzled with mixed fruit coulis.

(1, 3, 7, 8)

### Chocolate & Coconut Vegan Tart

Accompanied with homemade berry compote.

(6, 8, 10, 12)

### Tiramisu

Served with chocolate sauce & a cocoa crisp.

(1, 3, 7, 8)



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