



## **SMALL PLATES**

FESTIVE SALAD OF BABY GEM, WILD ROCKET, CASHEL BLUE CHEESE CRUMBS, MULLED WALLED GARDEN PEAR AND TOASTED WALNUTS.

BUFFALO CAULIFLOWER WINGS TEMPURA STYLE, MILDLY SPICED SATAY, SALSA SALAD.

HOMEMADE SOUP OF THE EVENING WITH LOCAL SEASONAL ORGANIC PRODUCE, GUINNESS AND TREACLE BREAD.

## LARGE PLATES

ROASTED EAST COST ATLANTIC COD, MIXED BEAN AND MAPLE BACON CASSOULET, GARLIC AIOLI.

PETRONELLA'S SAGE AND BUTTER ROASTED TURKEY CROWN & BAKED HAM, TRADITIONAL TRIMMINGS, PORT WINE REDUCTION.

FORAGED WILD MUSHROOMS AND SMOKED CHICKEN PAPARDELLE, CREAMY BASIL AND PARMESAN SAUCE

## **SWEET PLATES**

PETRONELLA'S CHRISTMAS PUDDING WITH JAMESON VANILLA CUSTARD AND CINNAMON ICE CREAM

BAKED CREAM CHEESE AND CHOCOLATE ORANGE CHEESECAKE, GINGERBREAD CRUMB.

WHITE CHOCOLATE AND CRANBERRY CINNAMON BREAD AND BUTTER PUDDING, APRICOT GLAZE, EGG NOG CUSTARD.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A detailed allergen menu is available on request; however, we are unable to provide information on other allergens outside of the fourteen legal allergens. Menu subject to seasonal change. Our beef is 100% Irish origin.

