CHRISTMAS AT

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FESTIVE MENU

STARTER
CHICKEN LIVER AND PORT WINE PATE, TOASTED BRIOCHE TEXTURES,€13CRANBERRY AND CLEMENTINE COMPOTE.
FESTIVE SALAD OF BABY GEM, WILD ROCKET, CASHEL BLUE CHEESE CRUMBS, MULLED€12WALLED GARDEN PEAR AND TOASTED WALNUTS.
BUFFALO CAULIFLOWER WINGS TEMPURA STYLE, MILDLY SPICED SATAY, SALSA SALAD.€12HOMEMADE SOUP OF THE EVENING WITH LOCAL SEASONAL ORGANIC PRODUCE,
GUINNESS AND TREACLE BREAD.€9

MAIN

SLOWLY BRAISED SHORT RIB OF HEREFORD BEEF, WINTER COL CANNON, TENDER	•	E27
STEM BROCCOLI, RED WINE THYME JUS PAN.		
ROASTED EAST COAST ATLANTIC CODLING, CANNELLINI BEAN CASSOLETTE WITH	•	E26
SMOKED BACON AND VINE PLUM TOMATOES WITH TORN BASIL.		
PETRONELLA'S SAGE AND BUTTER ROASTED TURKEY CROWN & BAKED HAM,	€	E26
TRADITIONAL TRIMMINGS, PORT WINE REDUCTION, MACERATED CRANBERRIES.		
FORAGED WILD WOODLAND MUSHROOMS, PAPPARDELLE STRANDS, CRÈME FRAICHE	€	24
SCENTED WITH TARRAGON, SHAVED PARMESAN.		
SIDES		~
HAND CUT CHIPS, GREEN LEAF SALAD, SEASONAL VEGETABLES, TRUFFLE PARMESAN FRIES,		€6
DESSERT		
PETRONELLA'S CHRISTMAS PUDDING WITH JAMESON VANILLA CUSTARD	,	€10
AND CINNAMON ICE CREAM.		
BAKED CREAM CHEESE AND TERRY'S CHOCOLATE ORANGE CHEESECAKE, GINGERBREAD	:	€10
CRUMB, CITRUS.		
MUSCOVADO BURNT TIA MARIA AND ESPRESSO CREME BRULEE, LANGUE DE CHAT BISCUITS	5.	€10
WHITE CHOCOLATE AND CRANBERRY CINNAMON BREAD AND BUTTER PUDDING, APRICOT		€10
GLAZE, EGG NOG CUSTARD.		Ange
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