ALT CHRISTMAS ALL DAY MENU

11.00

SMALL BITES

Homemade Wonky Veg Soup* Served with homemade Guinness bread (vegan)(1a, 1d)	9.00
Christmas Croquettes Fluffy Irish potato croquettes with pulled pork, mature cheddar cheese, bread sauce, chili jam (1a, 3, 7)	11.00
Crispy Parmesan Brussel Sprouts	11.00

Mushroom Bruschetta

Wild mushrooms & truffle oil on sourdough bread with olive oil, parmesan (1a, 7, 12) (vegan option available)

Brussel sprouts, bacon lardons, parmesan and almond flakes (1a, 7, 8b, 10)

SALADS

Wren Signature Festive Salad Rocket and lettuce leaves, pomegranate, honey candied walnut and blue cheese with cherry tomatoes, extra virgin olive oil & herb dressing and pomegranate	15.00
mollases (7, 8a) Roasted Sweet Potato Salad	15.00

Mixed Leaves, roasted sweet potatoes, dried cranberries, roasted pecans and

feta cheese with extra virgin olive oil, citrus and herb dressing (7, 8a)

SIDES

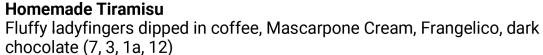
House cut chunky chips	4.50
Veg of the day	4.50
Side salad	4.50
Mashed potato & gravy (7)	4.50
Festive stuffing (1a,7)	4.50
Roasted bravas potatoes	4.50
Breadbasket	3.50
assorted breads and oils (1a)	

*All of our dishes are made in an environment that contains nuts. Please make your server aware if you have a nut allergy.



Allergen List 1 Cereals containing gluten / 1a Wheat / 1b Rye / 1c Barley / 1d Oats / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybeans / 7 Milk / 8 Tree Nuts / 8a Walnuts/ 8b Almonds / 8c pine nuts / 8d Pecans / 9 Celery / 10 Mustard / 11 Sesame / 12 Sulphites / 13 Lupin / 14 Molluscs

BIG BITES		
Festive Ham & Cheese Toastie Pulled slow cooked ham, smoked Ir sauce served on toasted ciabatta be		17.00 ranberry
Pulled Turkey Sandwich Pulled Turkey, Tipperary brie, cranbo on toasted ciabatta bread. (1a, 7, 9,	• • • •	17.00 ee served 23.00
Sweet Potato Gnocchi Freshly rolled sweet potato gnocchi napolitana sauce, shaved Parmesar		
Stuffed Turkey Roulade Served with creamy mash, festive s homemade gravy (1a, 6, 7, 12)	tuffing, roasted butternut puree &	
Glazed Irish Pork Chop Cranberry glazed pork rack, braised	red cabbage, potato & veggie gra	29.00 tin (6, 7) 27.00
Pan Seared Atlantic Sea Bass Mediterranean Sea Bass, mashed p saffron beurre blanc shrimp sauce 8		fit shallot, 37.00
Irish Filet Mignon 8oz Irish Beef tenderloin in garlic & heirloom tomatoes & red wine jus (3		
DESSERT		
Wren Open Hive Honey Sponge Rol Homemade honeycomb crumb, van		11.00 a, 3, 7)
Homemade Bread and Butter Pudd Banana liqueur infused bread puddi ice cream (1a, 3, 7)		11.00 and raisin
Death by Chocolate Cake Slice of dark rich chocolate cake, or	rganic cream & elderberry syrup (´	11.00 1a, 3, 7)



Artisan Cheese Board

Small 13.00 Large 17.00

11.00

Hegarty's cheddar, Cashel blue cheese, Tipperary, brie, sweet onion relish, Sheridan's crackers (1a, 3)

