

CHRISTMAS GROUP MENU

ho ho ho



STARTERS

Homemade Wonky Veg Soup*

Served with homemade Guinness bread (vegan)

Christmas Croquettes

Fluffy Irish potato croquettes with pulled pork, mature cheddar cheese, bread sauce, chili jam (1a, 3, 7)

Mushroom Bruschetta

Oyster mushrooms & shallots on sourdough bread with olive oil, parmesan and balsamic vinegar (1a,) (vegan option available)

MAINS

Stuffed Turkey Roulade

Festive stuffing, roasted butternut puree & homemade gravy (1a, 7)

Sweet Potato Gnocchi

Freshly rolled sweet potato gnocchi, sauteed broccolini, sweet Ramiro peppers, napolitana sauce, shaved parmesan (1a, 7) (vegetarian)

Pan Seared Mediterranean Sea Bass

Mediterranean Sea Bass, mashed potato, sauteed green beans & confit shallot, saffron beurre blanc shrimp sauce & pickled radish (1a, 4)

DESSERT

Wren Open Hive Honey Sponge Roll

Homemade honeycomb crumb, vanilla ice cream, elderberry syrup (1a, 3, 7)

Bread and Butter Pudding

Banana liqueur infused bread pudding, maraschino cherries with rum and raisin ice cream (1a, 3, 7)

Death by Chocolate Cake

Slice of dark rich chocolate cake, organic cream & elderberry syrup (1a, 3, 7)

For groups of 6+. Service charge of 12.5% on groups.

2 Course - €37.00 | 3 Course - €45.00

Complimentary glass of mulled wine per person & festive sides included

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