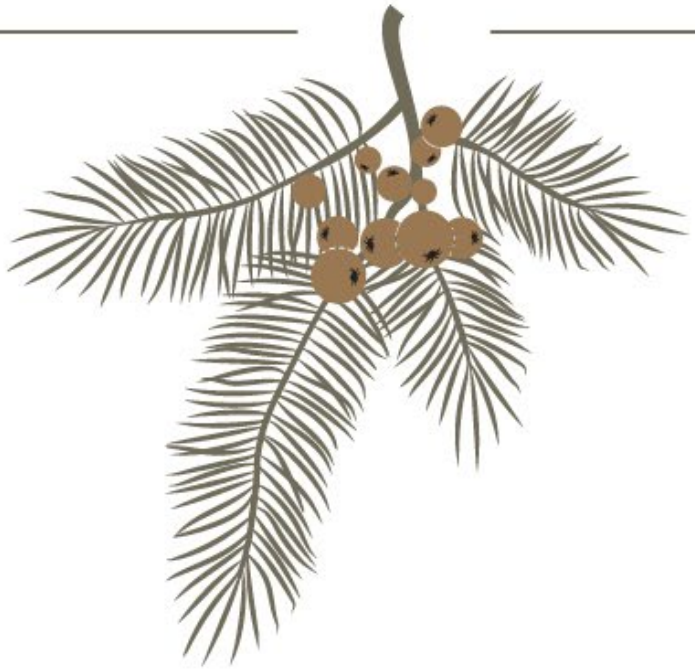


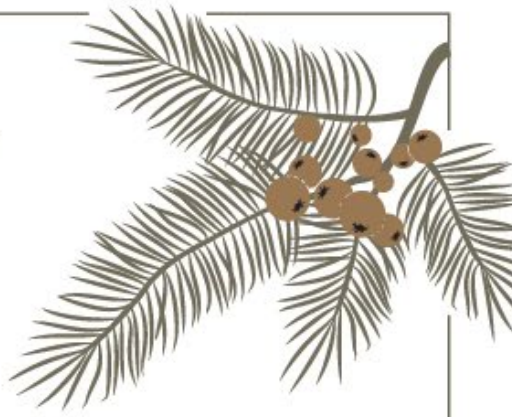
THE PANTRY



Festive Dinning Menu

€45

THE PANTRY



€45

STARTER

Wild Atlantic Prawns
Meadow Flower Honey, Fresh Berries *(1, 3A)*

Baked Goat Cheese & Spiced Beetroot Tart

Caramelised Pear, Balsamic Glaze *(1,2,3a,9,10)*

Homemade Soup of the Day

(1,2,3A)

MAIN COURSE

Butter Roast Turkey and Honey Glazed Ham Balentine

Herb Stuffing, Brussels Sprouts, Cranberries jus *(1,2,3A,9,10)*

Slow-Cooked Featherblade of Irish Hereford Beef

Glazed Baby Carrots, Malbec Reduction *(1,2,9,11)*

Pan Seared Salmon

Colcannon Potato, Basil Velouté *(1,2,4,7,8,9)*

DESSERTS

Viennese Apple Strudel

Muckross Creamery Vanilla ice Cream *(1,3a,10)*

Festive White Chocolate and Cranberry Cheesecake

(1,3a,10)

Allergens: 1. Milk, 2. Celery, 3. Gluten: a. Wheat, b. Rye, c. Barley, d Oat, 4. Fish, 5. Mustard, 6. Nut: a. Walnut, b. Almond, c. Pistachio, d. Pecan, e. Macadamia, f. Hazelnut, g. Brazil Nut, h. Pine Nut, i. Cashew, 7. Crustaceans, 8. Molluscs, 9. Sulphites, 10. Egg, 11. Soy, 12.Sesame Seeds, 13. Lupin, 14. Peanut. Please make your server aware of any allergies before ordering. We use several allergens in our kitchen. Whilst we take great care and despite our best efforts, there is always a risk of cross allergen contamination.
(GF) - Gluten Free, GF(A) - Gluten Free Adaptable - (V) Vegetarian, V(A) - Vegetarian Option Available