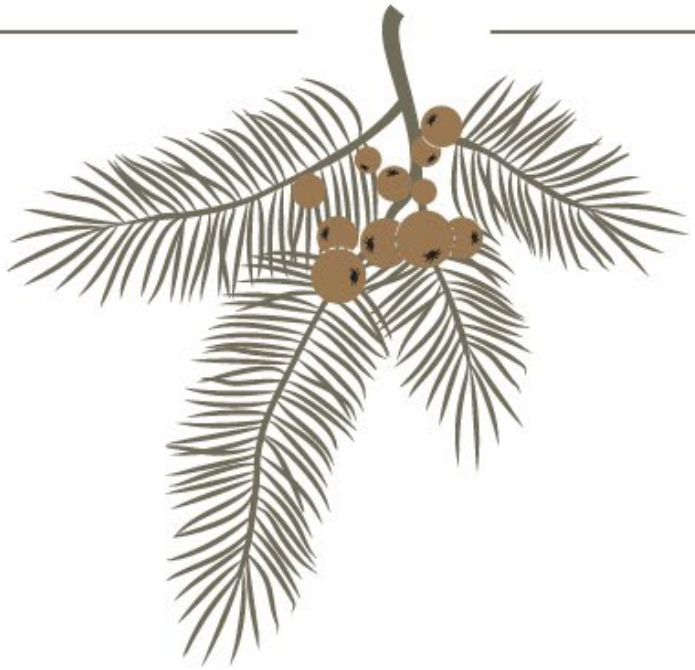


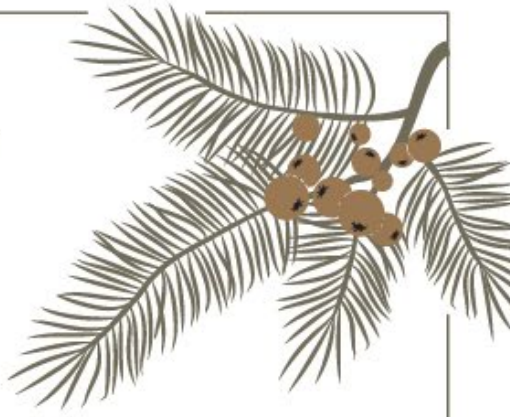
THE PANTRY



Festive Dining Menu

€52

THE PANTRY



€52

STARTER

Irish Smoked Salmon
Rosti potato, Citrus Crème Fresh *(1,4,7,8,10)*

Roast Parsnip and Apple soup

(1,2,11)

Chicken and Avocado Tian,
Balsamic Glaze *(1,2,9,10)*

MAIN COURSE

Butter Roast Turkey and Honey Glazed Ham Balentine
Herb Stuffing, Brussels Sprouts, Cranberries jus *(1,2,3A,9,10)*

Confit Duck Leg
Charred Beetroot, Potato Fondant, Blackberry Jus *(1,2,9,11)*

Parmesan Crust Atlantic Cod
Gratin potato, Basil Emulsion *(1,2,3A,4,7,8,9)*

Baked Spinach and Ricotta Ravioli
Parmesan & Tomato Ala Vodka *(1,2,3,9,10,11)*

DESSERTS

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

Traditional Christmas Pudding
Cognac Anglaise *(1,3A,6B,9,10)*

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