



## CHRISTMAS DINNER PARTY MENU 2018

*SPICY MULLED BEER ON ARRIVAL FRIDAY & SATURDAY*

### START THE BREW

HOMEMADE SOUP OF THE DAY  
*WITH BREWERY STOUT BROWN BREAD*

CHICKEN LIVER PARFAIT  
*WINTER SPICED CHUTNEY ORGANIC LEAVES, TOASTED GARLIC SOURDOUGH*

WARM SALAD OF SPICED PUMPKIN & FIVE MILE GOAT'S CHEESE BEIGNET  
*TOASTED PUMPKIN SEEDS, FIGS, BEETROOT PUREE, SPINACH,  
CHERRY TOMATO & HONEY ORANGE DRESSING*

AUGHRIM SMOKED TROUT RISOTTO ALMOND FRITTERS  
*LEMON DILL, RED CABBAGE SLAW & CAPER BERRY DRESSING*

### THE MAIN BREW

TRADITIONAL CHRISTMAS DINNER  
*ROAST TURKEY AND HAM, PEAR & SAGE STUFFING, SAUTÉED BRUSSEL SPROUTS, PANCETTA,  
BABY CARROTS, CREAMY MASH POTATO & CRANBERRY JUS*

CHAR-GRILLED 7OZ HEREFORD STRIPLOIN STEAK  
*GRATIN POTATOES, ROAST CHESTNUT MUSHROOM'S, GREEN BEANS & PINK PEPPERCORN SAUCE*

WILD MUSHROOM & PUY LENTIL EN CROUTE  
*CREAMY MASH POTATO, WILTED SPINACH & SHERRY CREAM JUS.*

PAN FRIED FILLET OF HAKE  
*SWEET POTATO CONFIT, SAUTÉED SPINACH, BUTTER ROASTED CAULIFLOWER & LEMON VELOUTÉ*

### THE SWEET BREW

MULLED WINE POACHED PEAR  
*CINNAMON ICE CREAM, CHOCOLATE CRUMB & MULLED WINE COULIS.*

WARM CHOCOLATE BROWNIE  
*VANILLA BOURBON ICE CREAM, DARK CHOCOLATE SAUCE*

LEMON, ORANGE POSSET  
*CREME CHANTILLY & RASPBERRY MERINGUE*

TRADITIONAL RICH CHRISTMAS CAKE  
*WITH BAILEYS CREAM*

*FRIDAY & SATURDAY'S: €40.00 PER PERSON / SUNDAY - THURSDAY: €32.50 PER PERSON*