

start

Soup of the Day with Jacks Homemade Brown Bread

Mays Bistro Chowder with Jacks Homemade Brown Bread

Goats Cheese Crostini, Petite Salad and Pesto

Power Salad with Chicken (vegetarian available) Mixed Mesculin Leaf with Beetroot, Broccoli, Seeds, Cherry Tomato & Cucumber Topped with Greek Feta Cheese

Traditional Smoked Salmon with Homemade Brown Bread, Pickled Shallots & Capers

main

Traditional Roast Turkey & Ham, Sage & Onion Stuffing, Roasted Potatoes & House Gravy

Roast Stuffed Leg of Lamb with Creamed Mash, Seasonal Vegetables & House Gravy

Oven Roast Breast of Irish Chicken served with Chive Mash & Wild Mushroom Jus Creamy

Italian Penne Pasta (Vegetarian)Wild Mushrooms, Broccoli & Spring Onion

Crispy Half Duck with Braided Red Cabbage & Crusted Baby Potatoes

Rib Eye Steak (€5.00 Supplement)

Sautéed Onions & Mushrooms, Slow Roast Tomato & selection of Sauces

Pan Seared Fillet of Organic Salmon with Steamed Baby Potatoes, Green Beans & Mixed Olive Pesto

dessert

Christmas Pudding with Brandy Custard & Vanilla Ice Cream

Cranberry Panna Cotta with Lemon & Nut Biscotti and Blood-Orange Sorbet

Vanilla Crème Brulee with Chocolate Sauce, Chocolate Biscuit & Pistachio Ice-Cream

Toblerone Cheesecake with Caramel Sauce & Vanilla Ice-Cream

Toffee Crumble Tart with Baileys Sauce & Chocolate Ice-Cream

Food Allergy Notice: Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy, please inform your server and our chefs will be happy to accommodate your needs.