

OAK ROOM RESTAURANT



Early bird Christmas Menu

Set 3 Course Dinner - €32.00 per person



Starters

Soup

Seasonal soup served with Ela's homemade brown bread

Brie

Golden fried brie, fresh mango & mint chutney

Prawns

Thai green, king prawns, roti bread, cucumber crème fraiche

Spring Roll

Crispy pork belly spring roll, pickled white cabbage, apple & chilli chutney

Wild Venison sausage

Blackberries, braised red cabbage, potato & truffle foam

Flat bread

Goats cheese flat bread, avocado, beetroot, rocket & toasted seeds

Desserts

Crumble

Warm apple & blackberry crumble, vanilla ice-cream

Crème brûlée

Glazed chocolate crème brûlée, orange shortbread biscuit

Rice Pudding

Vanilla Rice Pudding, plum compote, vanilla ice-cream

Ice-Cream

Selection of Glenown Farm ice-cream, brandy snap basket

Cheese cake

Christmas pudding cheese cake, spiced vanilla ice-cream

Warm pear tart

Pear & almond frangipane tart, vanilla anglaise

Main Courses

Manor Farm Chicken

Roast Manor Farm chicken, sautéed new boiled potato, sundried tomatoes, fresh herbs, pesto sauce

Lamb Shoulder

Crumbed Lamb shoulder, colcannon potato, peas, bacon, pearl onion & mint jus

Hake

Fresh fillet of Hake, coconut, coriander & chickpea curry

Burger

Red Hereford Steak Burger with smoked cheddar, bacon, tomato relish and fresh cut chips, onion aioli

Stir-fry

Sweet chilli beef & seasonal vegetable noodle stir-fry (chicken or vegetarian option available)

Paddy Gaynor's Rib-eye €5.50 Supplement

Served with fresh cut chunky chips, red onion marmalade, pepper sauce

Pork Belly

Honey & soy glazed 36 hour slow braised pork belly, bok choy, tender stem broccoli

Selection of sides served with the Main Course

Certain dishes can be adjusted to accommodate dietary requirements (Please ask server)

Tea	€2.20
Selection of herbal teas	€2.50
Americano Coffee	€2.70
Cappuccino	€2.90
Latte	€2.90
Espresso	€2.40
Double Espresso	€2.90

- Please note we do not split bills for large groups

