

CHRISTMAS SET MENU €35

STARTERS

MONKS SEAFOOD CHOWDER Selection of salmon, cod and smoked coley cooked in a creamy velouté served with our homemade brown bread. *Allergen 1, 4, 7, 9*

SOUP OF THE DAY Seasonal freshly made soup served with our homemade brown bread. *Allergen 1, 7, 9*

CRISPY HAM HOCK CROQUETTE coated in a crispy panko breadcrumb, served with apple purée and a celeriac slaw. *Allergen 1, 3, 7, 10*

GOLDEN FRIED FISHCAKES Smoked salmon, salmon, cod and smoked coley combined with potato and coated in panko breadcrumb, served with a crisp seasonal salad and lemon aioli. *Allergen 1, 3, 4, 7, 10*

SMOKED SALMON SALAD served with pickled cucumber and avocado purée. *Allergen 4,12*

MAINS

BAKED FILLET OF SALMON served with crushed potatoes, sprouting broccoli and horseradish hollandaise. *Allergen 3, 4, 12*

TURKEY BALLOTINE stuffed with pork meat and apricots served with pancetta rosti, thyme and cranberry jus. *Allergen 1, 7*

HALF ROAST CONFIT DUCK served with braised red cabbage with cinnamon and cranberry, creamed potato, orange and ginger sauce. *Allergen 7, 12*

PAN FRIED SEA BASS served with mussels, smoked tomato and roast red pepper ragout. *Allergen 4, 14*

VEGETARIAN TART Chestnut and butternut squash pastry tart with caramelised red onion and toasted almonds. *Allergen 1, 7, 8, 12*

10oz HEREFORD SIRLOIN STEAK served with triple cooked chunky chips, sauté onions and a choice of pepper sauce or garlic butter. *Allergen 7, 10, 12*
€7.50 supplement

DESSERT

LEMON CURD CHEESECAKE served with fresh cream, macerated strawberries and lime sugar. *Allergen 1, 3, 7*

CHRISTMAS PUDDING served with brandy custard and whipped cream. *Allergen 1, 3, 5, 7, 8, 12*

CHOCOLATE TORTE served with seasonal berries and whipped cream. *Allergen 3, 7, 8*

MONKS HOMEMADE TRIFLE served with white chocolate, custard and blackberries. *Allergen 1, 3, 7*