Bistro

Christmas Set Menu

Starters

Golden Fried Brie Wedge
with port, redcurrant and orange zest sauce (1w,3,7,12)

Vegan Cobb Salad
with tomato, cucumber, avocado, vegan cheese, red peppers and lemon scented cous cous drizzled with balsamic glaze (6,12)

Butternut Squash & Sweet Potato Soup
drizzled with coconut milk & served with homemade bread (1w,3,7,9,12)

Chicken & Mushroom Vol Au Vent
tender pieces of chicken in a light cream and mushroom sauce served in a puff pastry case (1w,3,7,9,12)

Caesar Salad
baby gem lettuce, crispy bacon, herb croutons, house dressing and freshly grated parmesan cheese (1w,3,4,10,12) *Add chicken for €5.00*

Mains

Pan Roasted Fillet of Cod
over crushed baby potatoes with chorizo and spinach finished with a lemongrass white wine sauce (4,7,10,12)

Traditional Roast stuffed Turkey & Ham
with sage and onion stuffing, cranberry infused demi-glaze (1w,3,7,9,10,12)

Penne Pasta with Wild Mushroom, Caramelised Shallots & Sun-dried Tomatoes
finished with toasted pine nuts, white wine light cream sauce, & garlic bread (1w,3,7,8,9,10,12)

Chicken Bridge House
pan roasted supreme of chicken on a bed of whipped potatoes, shallot, mushroom and spinach, house Gaelic sauce and a cured ham crisp (1w,3,7,10,12)

12 Hour Slow Braised Feather Blade of Beef
with portobello mushroom, brandy peppercorn sauce, confit pink peppercorn and garlic (7,9,10,12)

Festive Spiced Vegan Jambalaya
with assorted beans, chickpeas and tomato in savoury rice (12)

Allergens:
| 1 Gluten - Wheat (w), Barley (b), Rye (r),Oats (o) | 2 Crustaceans, | 3 Eggs | 4 Fish 5 Peanuts | 6 Soybeans | 7 Milk | 8 Nuts - Almonds (a), Hazelnut (h), Walnuts (w), Cashews (c), Pecan (p), Brazil (b), Pistachio (po), Macadamia (m), Queensland (q), | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur Dioxide and Sulphides | 13 Lupin | 14 Molluscs