



amicus

CHRISTMAS PARTY DINNER MENU €34.95 PP

TO BEGIN

Kitchen Garden Winter Soup (V, GF Option)

Bruschetta of Feta, Tomato, (V)
fresh Basil Pesto & Balsamic Glaze

Festive Pheasant & Mushroom Terrine
with Toasted Flat Bread & Cranberry Sauce

Crispy Panko Crumbed Squid,
Tartar Sauce

Amicus Kitchen Garden Salad (V, GF)
Quinoa, Beetroot, Sweet Potato, Butternut Squash and Rocket, Citrus Dressing

MAINS

Grilled Prime Irish Sirloin Steak, Pepper Sauce (GF)

Served with Portobello Mushroom, Roast Red Onion, Rocket & Skin On Chips

Roast Breast of Lemon Chicken & Pancetta (GF)

Roast Cherry Tomatoes, Basil Cream, Garden Chive Mash

Oven Roasted Darné of Cod, Tomato and Herb Sauce (GF)

Served with Fresh Pea Puree, Roast Beetroot, Creamed Potatoes

Supper Lean Bbq Turkey Burger with Bacon & Cheese

in a Bun with Lettuce, Tomato & Onion served with Homemade Slaw & Skin on Chips on the Side

Potato Gnocchi with Roasted Chorizo,

Parmesan cream & Rocket

Forest Mushroom Tagliatelle (V,)

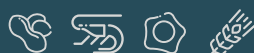
Creamy Truffle sauce, Rocket

DESSERTS

Chef's Selection of Home-Made Desserts

Tea/Coffee

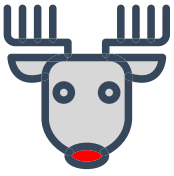
For parties of 10 or more a discretionary 10% gratuity will be added to your bill.



If you have a food or drink allergy or intolerance please inform a member of our Team.

The food allergens used in the preparation of our food can be viewed in the separate menu available at the counter.

Please ask a member of staff if you need additional information on food allergens'



CHRISTMAS PARTY
EARLY BIRD MENU €25.95 PP

TO BEGIN

Kitchen Garden Winter Soup (GF)

Bruschetta of Tomatoes, Feta & Basil, (V)

with Fresh Basil Pesto

Spicy Chicken Wings, Blue Cheese Dip (GF)

Pulled Pork Lollipops,
Baked Sugar Apple Puree

Grilled Haloumi Sticks, (GF)
Sweet Chilli Dip

MAINS

Roast Breast of Lemon & Thyme Chicken,

Served with Stir Fried Vegetable, Chive Creamed Potatoes & Thyme Jus

Roast Stuffed Breast of Turkey & Ham

mixed Vegetable, Chive Creamed Potatoes & Thyme Jus

Amicus Fish Cakes, Chili Jam

with a House Salad & Skin on Chips

Pollo a La Crème

Tagliatelle with Chicken, Mushrooms & Onions in a Oregano and Basil Cream Sauce

Grilled Prime Irish Sirloin Steak, Pepper Sauce (4.95 Supplement) (GF)

Served with Portobello Mushroom, Roast Red Onion, Rocket & Skin on Chips

Chargrilled Irish Beef Burger with Bacon & Cheese

Tomato & Onion, in a Bun with Lettuce & served with Skin on Chips and House Slaw

Amicus Medium Curry (Chicken or Vegetarian) (V) (GF)

Medium Curry Served with Rice, Poppadom & Mango Chutney

DESSERTS

Chef's Selection of Home-Made Desserts

Tea/Coffee

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