

amicus



CHRISTMAS DINNER MENU

€45

TO BEGIN

Kitchen Garden Vegetable Soup, Homemade Bread **V** (GF Option)

Panko Crumbed Calamari, Caper Aioli

Ballycotton Smoked Salmon, Caper Berries, Rocket, Pickled Cucumber, Horseradish Cream (GF Option)

Bruschetta, Feta, Tomato & Fresh Basil Pesto

Spicy Chicken Wings with Blue Cheese Dip & Celery (GF Option)

MAINS

8oz Prime Irish Sirloin Steak, Served with Mushrooms, Onions, Home Cut Chips & Pepper Sauce (GF Option)

Slow Cooked Lamb Shank with Red Wine and Rosemary, Root Vegetable Ragu (GF Option)

Lemon & Thyme Roast Breast of Chicken, Seasonal Vegetables, Creamed Potatoes, Thyme Roast Gravy (GF Option)

Cajun Fillet of Salmon, Mango Jus, Mixed Stir Fried Vegetables, Creamed Potatoes (GF Option) Sweet Potato, Butternut Squash & Chickpea Curry, served with Rice, Poppadom & Mango Chutney **VE**

DESSERTS

Winter Berry Cheese Cake, Fresh Cream, Raspberry

Coulis Lemon Meringue, Fresh Cream

Sticky Toffee Pavlova, Caramel Sauce (GF Option)

Tea or Coffee

One Bill per Table | For parties of 8 or more a discretionary Service Charge of 10% 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 a separate menu.

We Prepare And Cook Our Dishes To Order, as a Result Some of our Dishes May Take Up To 20/30 Minutes