

Christmas

LUNCH MENU

STARTERS

Festive Soup of the Day

Homemade Brown Bread
(WH, C, CY, GFA)

Nox Seafood Chowder

Homemade Brown Bread
(D, WH, CS, FH, SP, MS, CY, GFA)

Bourbon Glazed Pork Belly

Cider Jelly, Jalapeno Slaw & Apple Purée
(MD, SM, SY, SP, TN)

Goat Cheese & Hazelnut Tartlet

Confit Red Onion, Beets, Seasonal Leaves & Balsamic Dressing
(WH, D, EG, SP, MD, SY)

MAIN

Roast Roulade of Turkey & Ham

Cranberry & Walnut Stuffing, Pomme Purée, Roasted Root Vegetables & Red Wine Jus
(CY, D, WH, MD, SY, SP, TN)

6oz Black Angus Striploin Steak

Sautéed Mushrooms, Caramelized White Onions, Chunky Chips & Brandy Peppercorn Sauce
(CY, D, WH, MD, SY, SP)

Roast Fillet of Atlantic Cod

Chorizo Butterbean Cassoulet, Cavalo Nero Fondant Potato
(FH, CY, MD, SY, SP)

Pan Seared Supreme of Chicken

Colcannon Mash, Tenderstem Broccoli, Squash Purée, Jameson Black Barrel Cream Sauce
(C, D, MD, SY, SP, WH)

Spinach & Ricotta Ravioli

Garry Wood Wild Mushroom Pesto & Roasted Garlic Cream Sauce
(CY, WH, D, EG, SP)

DESSERT

Nox Festive Assiette

(D, EG, WH, SP, TN)

2 Course € 30.00

3 Course € 35.00