

Christmas

DINNER 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)

Nox Style BBQ Wings

With Cashel Blue Cheese Dip
(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)

8oz Black Angus Striploin Steak

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

Grilled Fillet of Salmon

Potato Galette, Tenderstems Broccoli, Lemon Cream
(FH, CY, MD, SY, SP) GF

Braised Lamb Shank

Confit Red Onion Mash, Roasted Root, Vegetable Parsnip Crisps
(CY, D, MD, SY, SP) GF

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

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

DESSERT

Festive Christmas Pudding

Baileys Anglaise
(D, EG, WH, SP, TN)

Apple & Cinnamon Crumble

Vanilla Ice - Cream
(D, EG, WH, SP, TN)

Chocolate Brownie

Honeycomb Ice - Cream
(D, EG, WH, SP, TN)

2 Course € 35.00

3 Course € 40.00