

Xmas Dinner

Three Courses - €43.95

MENU

Starters

Roasted Garlic Pesto Bread (n)

Semi dried tomatoes, basil pesto, mozzarella

Millstone's Winter Vegetable Soup

Rustic bread, crème fraîche

Crispy Calamari (€2.95 supplement)

Lemon breadcrumbs, pickled tartar sauce, dressed leaves

Baked Portobello Mushroom (n) *(vegan option available)*

Roast garlic & mozzarella crouton, forest mushroom cream sauce, dressed leaves

Duck Pâté

Pink peppercorn crust, toasted baguette, mixed leaves

Stuffed Yorkshire pudding

Prime beef sautéed in brandy butter, mushrooms & onions, red wine jus, horseradish cream garnish

Mains

Roasted Turkey Breast

Free range turkey breast, wrapped in parma ham, fresh herb & sun dried tomato breadcrumb stuffing, mashed potato, Red wine gravy, roasted winter vegetables, port berries garnish

Wild Venison & Red Wine Stew

Traditional slow-cooked stew with field mushrooms, winter vegetables, black pepper truffle mash, rustic baguette

Oven Baked Irish Salmon

Honey & cranberry crumb crust, mashed potato, green beans, leaf garnish

8oz Chargrilled Prime Beef Cheeseburger

Lettuce, tomato, mayo, sauteed onion, mature cheddar

8oz Prime Fillet Steak (€15.00 supplement)

Mashed potato, sauteed mushroom & onion

Choice of sauce (Brandy Peppercorn / Red Wine / Mushroom / Garlic butter)

Vegan Tofu Steak (v)(n)

Winter vegetables, sautéed in virgin garlic oil, tomato & red wine sauce, rustic herb leaf salad

Homemade Desserts / Cocktail

Chocolate Mousse

Rich chocolate mousse on a biscuit base

Banoffee

Biscuit topped with toffee, fresh bananas & cream

Espresso Martini Cocktail (€5.00 supplement)

Vodka, Kahlua, Espresso

A discretionary 10% gratuity is added to all bills, this tip is shared between the staff working on the shift. If you would like this removed, please ask your server.

Full Allergen menu available