



Festive Lunch Menu December 2021

Homemade Soup of the Day

Fresh baked breads.

1,3,5,

Watermelon & Toasted Farro Salad

Preserved Lemon, Black Olive

Honey & Lemon Yogi Dressing

2,3,4

Duck Liver Pate

Toasted Brioche, Apple chutney.

1,2,3,4,12

Slow Roast Sirloin of Clarkes Irish Beef

Yorkshire Pudding, Rich red Wine Jus.

1,2,3,4,11

Grain Fed Turkey Crown

Honey & Clove Glazed Ham,

Roast potato, Thyme and Onion Stuffing.

Pan gravy.

1,2,3,4,11

Grilled Fresh Fillet of Ocean Trout

Cherry Tomato, Basil and Mussels,

White Wine Cream.

3,4,5,7,10

The Glasshouse Assiette of Seasonal Mini Desserts

Traditional Plum Pudding

Soft Scoop Ice Cream

Apple & Winter Berry Crumble

1,2,3,4,6

Tea or Coffee to Finish

Menu Costs

2 Course €18.00 or 3 Course €18.00

**Gluten-1 Egg-2 Dairy-3 Soybeans-4 Celery-5 Nuts-6 Fish-7 Peanuts-8
Crustaceans-9 Molluscs-10 Sulphites-11 Mustard-12 Sesame-13 Lupin-14**

