



Welcome To The Glasshouse Festive Menu

STARTERS

Pink Grapefruit, Mozzarella & Avocado,
Marinated Tomato, Select Baby Leaf's,
Basil & chilli Dressing,

3,4

Spice Marinated Salmon Pave
Olive, Caper & Lemon,
Crispy Parsley, Fine Herb Sauce.

2,3,4,7

Smoked Ham & Saffron Potato Pressa.

Soda Crisp, Cherry Chutney.

1,3,,11,12

"Cheese Burger"

Crumbed Goats Cheese, Onion Crisp Beetroot Ketchup

Brioche Bun,

1,2,3,4,11

Homemade Cream of Leek, Spinach & Potato Soup.

Fresh Baked Breads.

1,3,4,5

MAINS

Grilled Irish Sirloin Steak

Onion Ring, Garlic & Chill Butter, Lambs Leaf,
Lyonnaise, Pepper Sauce. (supplement €7.00)

1,3,4,5

Roast North Atlantic Cod,

Miso Butter Sauce, Romanesco, Aubergine Potato Crisp.

3,4,5,7,11

Smoked Paprika Marinated Chicken Breast,

Chorizo Couscous, Chicken Sausage

"Mushroom Tea" Reduction.

1,2,3,4,11

" Mac & Cheese"

Cheddar, Mozzarella and Goats Cheese

Broad Beans, Confit garlic & Ribbon Carrots.

1,3,,4

Slow Cooked Turkey Breast

Glazed Ham, Sage, cranberry and Onion stuffing

Thyme Pan Gravy, Gaufrette Potato.

1,3,4,5,11

DESSERT

Sacher Torte

Layers of Light sponge

Dark Chocolate Ganache & Light Apricot Compote.

1,2,3,4

Sticky Toffee Pecan Pudding

Honeycomb ice-Cream, Hazelnut Carmel.

1,2,3,4,6

Key-Lime Pie Crispy Meringue

Vanilla & Mascarpone Cream,

Lime & Ginger Sorbet

1,2,3

Traditional Plum Pudding

Brandy butter, Orange Custard.

1,3,6

Section of Gourmet Ice-Creams

Baileys Cinnamon Sauce

1,2,3,4

Tea or Coffee

3 Courses €50.00pp

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-1