

Starters

Vegetable Soup  
(MK, CY)

Gravlax of Salmon

Cucumber Chutney, Grapefruit, Fennel Salad (F)

Free Range Chicken Liver & Foie Gras Parfait

Early Grey Prunes, Bitter Orange, Bacon & Shallot Brioche  
(MK, G, E, SP)

Organic Beetroot Mousse

Apple, Walnut, Beetroot Chutney (N, MK, CY)

Mains

Roast Breast of Feighcullen Chicken

Ratatouille of Fine Vegetable, Roast Garlic Rouille, Herb Dressing (MK, CY, SP, E)

Pan Seared Salmon

Cauliflower, Fennel, Orange Beurre Blanc (F, SP, MK)

Feather Blade of Clonmore Beef

Parsnip, Red Wine Onion, Café De Paris Butter  
(MK, CY, G)

Desserts

Borris Apple & Blackberry Crumble

Vanilla Ice Cream, House Custard (E, G, MK)

Step House Christmas Pudding

Vanilla, Orange Curd (MK, G, E)

70% Chocolate Cremeux

Cacao Nib Tuile, Peanut Butter Ice Cream Roast Banana  
(MK, G, E, N)

Lemon Posset

Plum's, Biscotti Biscuits, Blackberry Sorbet  
(MK, G, E, N)

3 Courses €45