

Matt the Thresher

Christmas Dinner Menu 2016

€45 per person

~Starters~

Ted Browne's Dingle Bay Smoked Salmon

Seafood Chowder/ Soup of the Day

Roaring Water Bay Mussels with Crusty White Garlic Baguette

Pistachio Game Terrine served with Fig Jam & Toasted Sundried Tomato
Plait

Pickled Beetroot & Goats Cheese Caprese Salad (V)

~Main Courses~

Fillet of Wild Atlantic Hake served with Roast Carrot Puree, Green Beans &
Salsa Verde

Pan Fried Fillet of Plaice with a Chorizo, Tomato & Kalamata Olive Salsa &
Sugar Snap Peas

Cornfed Chicken Supreme with Champ Mash, Buttered Leeks & Jus

Roast Butternut Squash Risotto with Porcini Oil & Almond Pangrattato (V)

10oz 28 Day Dry Aged Black Angus Sirloin Steak served with Portobello
Mushroom, Roast Cherry Tomatoes, Shrimp & Tarragon Butter, Béarnaise
Sauce, Truffle & Parmesan Chips

~Desserts~

Christmas Pudding with Vanilla Custard

Warm Chocolate Brownie served with Black Cherry Ice-Cream

Lemon Posset served with Home-made Shortbread

~Tea/Coffee~

"Best Pub for Food" 2013/ 2014/ 2015
"Best Seafood Restaurant" 2014/2015
Irish Hospitality Awards
& Good Eating Guide

A 12.5% service charge will be added to parties of 6 or more