

Matt the Thresher

Christmas Menu 2016

€55 per person ~ Available for pre-order only

~Starters~

BBQ Smoked Salmon Rillettes with Beetroot & Candied Walnut Salsa

Seafood Chowder/ Soup of the Day

Tian of Crab, Shrimp and Apple

Smoked Haddock Fish Cake with Spinach, Poached Egg & Hollandaise

Smoked Beef Brisket with Maple & Pomegranate Vinaigrette, Avocado & Home-made Lavosh

Pickled Beetroot & Goats Cheese Caprese Salad (V)

~Sorbet~

~Main Courses~

Fillet of Wild Atlantic Hake served with a Tomato & Crayfish Fondue, Salsa Verde & Green Beans

Monkfish on a bed of Buttered Leeks with Massaman Cream, Crispy Shallots & Pickled Radish

Whole Black Sole served a la Meunière with Poached Tender-Stem broccoli

Irish Rare-Breed Pork Loin with Vegetable Mash, Black Pudding Croquette & Elderberry 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 and Tarragon Butter, Béarnaise and Truffle & Parmesan Chips

(Fish is subject to availability)

~Desserts~

Christmas Pudding with Vanilla Custard

Warm Chocolate Brownie served with Black Cherry Ice-Cream

Lemon Posset served with Home-made Shortbread

Cheese Plate of Durrus & Cashel Blue Cheese, Fig Jam and Crackers

~Tea/Coffee~

"Best Gastro Pub" Overall Winner 2015

"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