

Matt the Thresher

Christmas Dinner Menu 2017

€45 per person

~Starters~

Soup of the Day

Roaring Water Bay Mussels with White Wine, Cream & Fresh Herbs

Ted Browne's Dingle Bay Smoked Salmon with Capers & Crème Fraiche

Homemade Duck Pate topped with Port Jelly, served with Pickled Cucumber & Toasted Sourdough

Mulled Pear Salad with Cashel Blue Cheese, Candied Walnuts, Mixed Leaves & House Dressing (V)

~Main Courses~

Fillet of Wild Atlantic Hake served with Clam & Chorizo Fondue, Tender Stem Broccoli & Lemon Oil

Baked Seabass served with Roast Paprika Coulis, Tahini Yoghurt, Red Chard & Crispy Shallots

Seared Duck Breast served with Braised Cabbage, Roast Shallot Puree & Jus

Risotto of Spinach, Lemon, Five Mile Town Goats Cheese & Flaked Almonds (V)

10oz 28 Day Dry Aged Black Angus Sirloin Steak served with Portobello Mushroom, Roast Cherry Tomatoes, Truffle and Parmesan Chips & Pepper Sauce

~Desserts~

Christmas Pudding with Vanilla Custard

Lemon Posset served with Homemade Shortbread

Chocolate & Mulled Pear Tart with Cinnamon Cream

~Tea/Coffee~

"Best Seafood Experience 2016"

The Food Awards Ireland 2016

"Best Gastro Pub" Overall Winner 2015/2017

Irish Hospitality Awards & Good Eating Guide

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