

# *Matt the Thresher*

## *Christmas Menu 2017*

*€55 per person ~ Available only for parties of 8 or more*

*Must be requested at least 2 days in advance*

### *~Starters~*

Beet infused Salmon served with Farmhouse Cheese & Chive Crème Fraiche

Seafood Chowder/ Soup of the Day

Crab Stuffed Donuts with Scallop Dust & Saffron Aioli

Ham Hock Cranberry Terrine served with Toasted Sourdough & Candied Walnuts

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

### *~Sorbet~*

### *~Main Courses~*

Whole Black Sole served a la Meunière with Crispy Capers & Samphire

Baked Halibut served with Oregano infused Hollandaise, Crispy Pancetta & Mangetout

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

Slow Braised Rabbit Ragout Pappardelle with Tomatoes, Caper Sauce & Crispy Kale

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 & Peppercorn Sauce

*(Fish is subject to availability)*

### *~Desserts~*

Christmas Pudding with Vanilla Custard

Lemon Posset served with Home-made Shortbread

Chocolate & Mulled Pear Tart with Cinnamon Cream

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

### *~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*