

Nestled atop our rooftop bar, we've transformed the space into a winter escape where you can cozy up in our charming domes, surrounded by twinkling lights in the distance and festive lit palm trees below. Protected from the elements, each dome accommodates a maximum of eight guests. Reservations required.

WELCOME CHEEF

Santa Baby Sloe Gin, Cloves, Honey, Berries, Rose Prosecco

ON THE TABLI

Handmade Bread Selection Carob Bread, Sourdough, Salted Butter

S T A R T E R S

Roasted Celeriac Soup (VG) Apple, Sage Oil, Toasted Almonds, Truffle Oil

Duck & Pistachio Terrine Fig Chutney, Pickled Onions, Watercress, Toasted Brioche

> **Beetroot Cured Salmon** Gin Cured Salmon, Horseradish, Pickles

MAINS

Roast Turkey Roulade Duck Fat Roast Potatoes, Honey Glazed Parsnips, Brussels Sprouts, Pigs in Blankets, Cranberry Sauce, Homemade Gravy

> **Grilled Cod** Bisque, Mashed Potato, Buttered Vegetables

Beef Wellington (supp. €5) Duck Fat Roast Potatoes, Tenderstem Broccoli, Asparagus, Red Wine Gravy

Roast Goose Leg Braised Red Cabbage with Apple & Bacon, Mashed Potato, Cranberry Red Wine Gravy

Pumpkin & King Oyster Mushroom Nut Roast (VG) Roast Potatoes, Brussels Sprouts, Honey Glazed Parsnips, Cranberry Sauce, Vegan Jus

DESSERTS

Festive Dessert Selection Apple And Blackberry Crumble, Lemon Meringue Tart, Dark Chocolate & Orange Tart, Selection of Spanish Turróns

Vegan Option: Poached Pear (VG) Mulled Wine

CHIRSTMAS DOME MENU €70 PER PERSON









Enjoy an early Christmas Feast in our Domes (1hr30mins) with our 2 Course Kids & Adults Menu! Available at 5pm December 14th, 20th, 21st, 22nd

WELCOME CHEER

Christmas Elf Fizz Raspberry, Lime, Sprite

MAINS

Mini Turkey Dinner

Duck Fat Roast Potatoes, Honey Glazed Parsnips, Brussels

Sprouts, Pigs In Blankets, Cranberry Sauce, Homemade Gravy

Mini Nut Roast (VG)

Roast Potatoes, Brussels Sprouts, Honey Glazed Parsnips, Cranberry Sauce, Vegan Jus

WELCOME CHEER Santa Baby

Sloe Gin, Cloves, Honey, Berries, Rose Prosecco

MAINS

Turkey Dinner

Duck Fat Roast Potatoes, Honey Glazed Parsnips, Brussels Sprouts, Pigs In Blankets, Cranberry Sauce, Homemade Gravy

Pumpkin & King Oyster Mushroom Nut Roast (VG) Roast Potatoes, Brussels Sprouts, Honey Glazed Parsnips, Cranberry Sauce, Vegan Jus

DESSERT Christmas Chocolate Sundae

KIDS MENU

€20 per person

DESSERT

Festive Dessert Selection

ADULTS MENU €40 per person

