

F A R M G A T E

CHRISTMAS SUNDAY MENU

STARTERS

- SEAFOOD CHOWDER -COD, SALMON & SMOKED HADDOCK (2-4-6-14) 14.00
- DEEP-FRIED CALAMARI WITH TOMATO CHILLI SAUCE & BASIL PESTO (1A-4-8) 14.00
- CHICKEN LIVER PATÉ, CUMBERLAND SAUCE, TOASTED BRIOCHE(1A-1B-6-10-12) 13.00
- PORK, APRICOT & SPINACH TERRINE, APPLE CHUTNEY, TOASTED SOURDOUGH (1-3-6-12) 14.00
- CHICKEN, MUSHROOM & TARRAGON VOL-AU-VENT (1A-3-6) 14.00
- DEEP-FRIED BRIE WITH RED ONION MARMALADE (1A-3-6-12) 14.00
- FRESH CRAB CLAWS COOKED IN GARLIC BUTTER, BROWN BREAD (6) 22.50

MAINS

- WILD WICKLOW VENISON SHANK, BLACKBERRY, CHESTNUT & ROSEMARY JUS,
SPRING ONION CHAMP & BRAISED RED CABBAGE (GF)(6-9-12) 29.50
- TRADITIONAL DUCK LEG CONFIT, ROAST SHALLOT, SPRING ONION CHAMP, BRAISED RED CABBAGE(6-12) 30.00
- MEDALLIONS OF PORK FILLET WITH MADEIRA MUSHROOM SAUCE,SPRING ONION CHAMP,
BRAISED RED CABBAGE (4-12) 29.50
- ROAST OF THE DAY - PLEASE ASK YOUR SERVER
- SLOW COOKED BRAISED LAMB SHANK, SPRING ONION CHAMP, BRAISED RED CABBAGE(6-9-12) 29.50
- PAN-SEARED FREE-RANGE CHICKEN SUPREME WITH LEMON & THYME BREADCRUMB STUFFING,
CRANBERRY CHICKEN SAUCE, DUCK FAT ROAST POTATOES,BRAISED RED CABBAGE(6-12) 29.00
- TODAY'S FRESH FISH - PLEASE ASK YOUR SERVER (MARKET PRICE)
- ROAST BUTTERNUT SQUASH, PEPPERS & CHICKPEA CURRY, BASMATI RICE, POPPADOM (VEGAN) (7-8) 26.00

SIDE DISHES:

- SPRING ONION CHAMP (6)
- GREEN SALAD WITH CUCUMBER PICKLE (10)
- TENDERSTEM BROCCOLI WITH LEMON BUTTER & TOASTED ALMONDS (6-8)
- BRAISED RED CABBAGE (12)
- ORANGE & HONEY BUTTERED CARROTS (6)
- SEASONAL POTATOES (6)
- DÚN SOURDOUGH BREAD (4 SLICES) (1A)
- ALL SIDES 5.00

ALL OUR FOOD IS FRESHLY PREPARED & COOKED TO ORDER. PLEASE NOTIFY YOUR SERVER OF ANY DIETARY REQUIREMENTS.
OUR KITCHEN WORK CLOSELY WITH ALL 14 ALLERGENS SO CAN NOT GUARANTEE DISHES WILL BE ALLERGEN FREE
BUT WE WILL ALWAYS DO OUR UTMOST BEST TO CATER FOR ANY DIETARY REQUIREMENTS AS BEST WE CAN

MINIMUM ORDER OF 1 MAIN DISH PER PERSON OR TWO STARTERS PER PERSON

WE ARE UNABLE TO ADD GRATUITY TO OUR CREDIT CARD MACHINE.
CASH TIPS ONLY & THESE ARE DISTRIBUTED DIRECTLY TO OUR TEAM NIGHTLY
ONE BILL PER TABLE. BILLS CAN NOT BE SPLIT/PAID INDIVIDUALLY

OUR SUPPLIERS:

MEAT :MCGRATH'S BUTCHERS, LISMORE. FISH: ATLANTIS SEAFOOD,WEXFORD VEGETABLES: COUNTRY STORE, DUNGARVAN
BREAD : DÚN BAKERY, DUNGARVAN (SOURDOUGH) & HARRINGTONS,YOUGHAL (GLUTEN FREE BROWN BREAD)

ALLERGENS:

1- CEREALS CONTAINING GLUTEN 1A : WHEAT, 1B : BARLEY / 2-CRUSTACEANS/ 3-EGG/ 4-FISH/ 5-SOYBEAN/ 6-MILK/ 7-PEANUT/ 8-NUTS/ 9-CELERY
10-MUSTARD/ 11-SESAME/ 12-SULPHITES/ 13-LUPIN/ 14-MOLLUSCS

