

FARM GATE CHRISTMAS DINNER MENU

STARTERS

SEAFOOD CHOWDER -COD, SALMON & SMOKED HADDOCK (2-4-6-14)	14.00
PORK, APRICOT & SPINACH TERRINE, APPLE CHUTNEY, TOASTED SOURDOUGH (1-3-6-12)	14.50
CHICKEN, MUSHROOM & TARRAGON VOL-AU-VENT (1A-3-6)	14.50
FRESH CRAB CLAWS COOKED IN GARLIC BUTTER (2-6)	22.50
DEEP-FRIED BRIE WITH RED ONION MARMALADE, SEASONAL LEAVES (1A-3-6-12)	14.50
DEEP-FRIED CALAMARI WITH TOMATO CHILLI SAUCE & BASIL PESTO (1A-4-8)	14.50
CHICKEN LIVER PATÉ, CUMBERLAND SAUCE, TOASTED BRIOCHE (1A-3-6-10-12)	13.00

MAINS

WILD WICKLOW VENISON SHANK, BLACKBERRY, CHESTNUT & ROSEMARY JUS (GF)(6-9-12)	29.50
MEDALLIONS OF PORK FILLET WITH MADEIRA MUSHROOM SAUCE (GF)(4-12)	29.50
PAN-SEARED FREE-RANGE CHICKEN SUPREME WITH LEMON & THYME STUFFING & CRANBERRY CHICKEN GRAVY(1A-6-12)	28.00
TRADITIONAL DUCK LEG CONFIT WITH ROAST SHALLOT, ROSEMARY DUCK JUS (GF) (6-12)	30.00
SLOW COOKED BRAISED LAMB SHANK, ROSEMARY LAMB JUS (GF) (6-9-12)	29.50

(THE ABOVE DISHES ARE SERVED WITH SPRING ONION CHAMP, HONEY & ORANGE BUTTERED CARROTS & BRAISED RED CABBAGE)

ROAST BUTTERNUT SQUASH, PEPPERS & CHICKPEA CURRY , BASMATI RICE, POPPADUM (VG)(GF)(7-8)	26.00
CHARGRILLED MC GRATH'S 10OZ SIRLOIN STEAK	40.00
PANSEARED MC GRATH'S 8OZ FILLET STEAK	46.00

THE ABOVE STEAKS ARE SERVED WITH PEPPERCORN SAUCE (6), ONION FRITTER (1A)
PORTOBELLO MUSHROOM & DUCK FAT ROAST POTATOES

TONIGHT'S CHOICE OF TWO PRIME FISH (PLEASE ASK YOUR SERVER) MARKET PRICE

SIDES

DUCK FAT ROAST POTATOES (6) SPRING ONION CHAMP (6) GREEN SALAD WITH CUCUMBER PICKLE (10)
HOMEMADE ONION FRITTERS(1A) TENDERSTEM BROCCOLI WITH LEMON BUTTER & TOASTED ALMONDS (6-8)
HONEY & ORANGE BUTTERED CARROTS (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

FOR DINNER THERE IS A 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

ONLY 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