

Evening Festive Set Menu

Available from 29th Nov 2018

Two Course €35.95 Three Course €39.95

Complimentary Triple Filtered Still and Sparkling Water

Starters

Roasted Vine Tomato Soup

Cream cheese crouton, celery stick

Millstone's Irish Seafood Chowder

With stout brown bread

Baked Portobello Mushroom ^(v)

Mushroom pate, camembert cheese, served on a garlic crouton with a white wine parsley sauce

Smoked Irish Salmon Parcel (€2.50 supplement)

Chilled Atlantic prawns & crayfish covered in Marie Rose & Brandy sauce,

Wrapped in Irish smoked salmon, finished with a twist of lemon

Stuffed Yorkshire Pudding

Hereford beef pan fried in brandy butter, mushroom and onions, served with horseradish cream

Duck Pate

Orange and pink peppercorn crust, crispy baguette, red wine reduction

Pesto Bread ^(v)

Semi dried tomato, mozzarella, pesto and parmesan

Main Course

Prime Fillet Steak 7oz (28 days hip hung) (supplement €5.00)

Served with mash potato, caramelized red onion and peppercorn sauce

Prime Rib-Eye 8oz Off the Bone (supplement €5.00)

Served with mash potato, caramelized red onion and peppercorn sauce

Oven Roast Turkey Breast

With fresh cranberry & apricot stuffing, wrapped in Parma ham, served with winter roast root vegetables, finished with a red wine jus

Venison and Red Wine Stew

A traditional Slow cooked stew with field mushrooms, winter vegetables and potato dumplings

Served with rustic baguette

Fillet of Irish Pork

Pork Medallion seared on the grill, poached in white wine, served on tournafulla pudding, colcannon mash and a classic parsley sauce

Slow Roasted Wicklow Lamb Belly

With crushed minted potato, parsnip & carrot puree, served with red wine & thyme sauce

Roast Salmon Fillet

With a cranberry chutney and bread crumb crust, served on courgettes and baby crushed potatoes

Roast Goats Cheese Wellington ^(v)

Roasted melody of goat's cheese, peppers, courgette & leaf spinach, wrapped in puff pastry & finished with a fresh herb béarnaise sauce

Dessert

Mini Desserts Plate

Bite size festive desserts

**Please note that many dishes contain nuts. Please inform your server of any allergies*