



Christmas MENU



Three Courses €43.95

Starters

ROASTED GARLIC PESTO BREAD

Semi dried tomatoes, basil pesto, mozzarella

MILLSTONE'S WINTER VEGETABLE SOUP

Rustic bread, crème fraîche

CRISPY CALAMARI

(€2.95 supplement)

Lemon bread crumbs, pickled tartar sauce, dressed leaves

BAKED PORTOBELLO MUSHROOM

(vegan option available)

Roast garlic & mozzarella crouton, forest mushroom cream sauce, dressed leaves

DUCK PÂTÉ

Pink peppercorn crust, toasted baguette, mixed leaves, berry compote

STUFFED YORKSHIRE PUDDING

Prime beef sautéed in brandy butter, mushrooms & onions, red wine jus, horseradish cream garnish

Mains

ROASTED TURKEY BREAST

Free range turkey breast, wrapped in parma ham, fresh herb & sun dried tomato, breadcrumb stuffing, mash potato, Red Wine gravy, roasted winter vegetables, port berries garnish

WILD VENISON & RED WINE STEW

Traditional slow-cooked stew with field mushrooms, winter vegetables, black pepper truffle mash, rustic baguette

OVEN BAKED IRISH SALMON

Honey & cranberry crumb crust, mash potato, green beans, leaf garnish

8OZ CHARGRILLED PRIME BEEF CHEESEBURGER

Lettuce, tomato, mayo, sauteed onion, mature cheddar

8OZ PRIME FILLET STEAK

(€15.00 supplement)

Mash potato, sautéed mushroom & onion

Choice of sauce: Brandy Peppercorn, Red Wine, Mushroom, Garlic butter

VEGAN TOFU STEAK

Winter vegetables, sautéed in virgin garlic oil, tomato & red wine sauce, rustic herb, leaf salad

Desserts

CHOCOLATE MOUSSE

Rich chocolate mousse on a biscuit base

BANOFFEE

Biscuit topped with toffee, fresh bananas & cream

ESPRESSO MARTINI COCKTAIL

Vodka, Kahlua, Espresso (€5.00 supplement)

A discretionary 10% gratuity is added to all bills. This tip is shared between the staff working on the shift. If you would like this removed, please ask your server

