Festive menu

THE BLACKTHORN ROOM & McSHAIN SUITE

STARTERS

Roasted Sweet Potato & Butternut Squash Soup

Pork Belly & Sneem Black Pudding Terrine
Spiced apple chutney, Killarney Urban Farm leaves

Charred Asparagus Salad
Vegan feta crema, lemon vinaigrette

Spillane's Smoked Salmon & Crab Tian
Cucumber, pickled apple, micro greens

MAIN COURSES

Traditional Turkey & Ham
Cranberry & apricot stuffing, jus

Oven-roasted Hake
Parsley pomme purée, baby vegetables, champagne cream sauce

12-Hour Braised Beef Feather Blade
Potato gratin, bourguignon jus

Wild Mushroom, Brussel Sprout & Chestnut Pithivier
Roast garlic purée, charred baby veg

DESSERTS

Sherry Trifle
Sponge cake, sherry, jelly, custard, whipped cream

Poached Apple & Vanilla Mille Feuille
Granny Smith sorbet

Traditional Christmas Pudding
Brandy butter, vanilla ice cream

Menus are subject to change.

We cater for all dietary requirements. Our event planning team will work with you to curate a menu that covers all of your needs.