



Christmas Menu 2016

4 Courses €36.95pp

Celeriac & Drummond House Roast Garlic Soup (GF) (V)
Finished with white truffle oil & served with homemade breads.

Ham Hock Terrine (GF)
Pickled apple & mixed leaf salad

Boston Prawn & Cucumber
Boston prawn, cucumber with homemade marie rose & salted lemon.

Duck Liver Parfait
Balsamic gel, raspberry chutney & salted crostini.

Sorbet
Clementine & Mulled Wine Sorbet.

Turkey & Ham (N)
Roast Turkey crown with sage & onion stuffing, glazed ham, nutmeg mashed potato,
Brussels sprouts & traditional roast gravy.

10oz Sirloin of Irish Hereford Beef (GF) (supp €4.95)
Potato rosti, panfried wild garlic mushrooms, veal jus.

Slow Cooked Tipperary Belly Pork
With baby turnips, smoked butternut squash puree, onion & pancetta knödel.

Pan Fried Sea Trout (GF)
Parsnip puree, tenderstem broccoli, violetta gnocci & lemon oil.

Scholars Christmas Pudding (N)
Spiced plums, brandy sauce espuma & orange ice cream.

Black Forest (GF)
Traditional Blackforest gateaux with a Scholars Twist.

Spiced Poached Pear
Mulled wine gel & Chocolate sorbet.

Lemon Tart
Savoury lemon tart with fresh raspberries meringue.

Vegetarian menu available on request. Menu is subject to change.

Allergy Information please see your server for details (GF)=gluten free (N)=contains nuts*