



THE HUNGRY MONK

Christmas Set Menu 2018



Pre-Dinner Cocktail Suggestion: Aperol Spritz (Prosecco, Aperol and Soda) €9

Portabello Mushroom Fritters

Served with garlic and smoked paprika aioli, parmesan shavings

Duck Liver, Pistachio and Cranberry Parfait

Served with a spiced redcurrant jelly and lightly toasted white bread

Wicklow Lambs Kidneys Dijonaise

Diced and Pan Fried with Shallots in a Dijon Mustard Sauce

Oven baked Clonakilty Black Pudding

With an apple, raisin and cinnamon compote

Cashel Blue Cheese, Walnut and Rocket Salad

Served with wild rocket in an orange and cranberry dressing

Cream of Garden Pea and Ham Soup

Topped with mint crème fraiche



Roast Stuffed Glenealy Turkey and limerick Ham

Served with homemade bread sauce and stewed cranberries

Fillet of Fresh Atlantic Wild Cod

Served in crisp beer batter with jacket chips, mushy peas and tartar sauce

Slow Cooked Lamb and Pearl Barley Pie

Served with a crisp puff pastry cap and champ potato

Char-Grilled 8oz Dry Aged Sirloin Steak "Au Poivre" +€3

Served with jacket chips, sautéed onions and black peppercorn Sauce

Free Range Chicken Breast "Andalucia"

Served with patatas bravas, Iberico chorizo and a rich tomato and garlic ragu

Moroccan Butternut Squash, Sweet Potato and Chickpea Tagine

Served with a spiced lemon and coriander couscous

Sylvia's Famous Christmas Pudding + €3

Flamed at the table with Brandy

Sticky Toffee Pudding with Vanilla Pod Ice Cream

Winter Berry Eton Mess

A Selection of Irish Farmhouse Cheeses

After Dinner Cocktail Suggestion: Espresso Martini €10

Price for menu is €35 including VAT @ 9%, service charge @ 10% will be added.

