

THE | SAMUEL
BAR & GRILL

FESTIVE DINING

**STARTER, MAIN, TEA/
COFFEE, MINCE PIES
& SIGNATURE SAMUEL
COCKTAIL €39.00 PP**

**STARTER, MAIN, DESSERT,
TEA/COFFEE, MINCE PIES
& SIGNATURE SAMUEL
COCKTAIL €49.00 PP**

STARTERS

HEARTY WINTER VEGETABLE SOUP

Buttermilk soda bread

Allergens: 6 wheat, 7, 9

CHICKEN & WILD MUSHROOM VOL-AU-VENT

White wine tarragon cream sauce

Allergens: 6 wheat, 7, 9

BAKED GOAT'S CHEESE TARTLET

Red onion marmalade, mixed leaf salad

Allergens: 6 wheat, 7, 11, 13

DUCK & COGNAC MOUSSE

Toasted brioche, spiced apple chutney

Allergens: 6 wheat, 7, 11

MAINS

ROASTED TURKEY & GLAZED GAMMON

Sage & garlic stuffing, creamed mashed potato, seasonal vegetables, rosemary roasting gravy

Allergens: 6 wheat, 7, 8, 9

SLOW-ROASTED BEEF

Sage & garlic stuffing, creamed mashed potato, seasonal vegetables, rosemary roasting gravy

Allergens: 6 wheat, 7, 8, 9

GRILLED SEABASS

Gratin potato, buttered Tenderstem® broccoli, sun-dried tomato cream sauce

Allergens: 3 Seabass, 7, 9

WILD MUSHROOM FETTUCINE

White wine garlic cream sauce, chopped tarragon, aged Parmesan

Allergens: 6 wheat, 7, 9, 11

PIRI PIRI ROASTED CHICKEN SUPREME

Creamed mashed potatoes, Tenderstem® broccoli, brandy peppercorn sauce

Allergens: 7, 8, 9, 12

DESSERTS

BREAD & BUTTER PUDDING, SALTED CARAMEL ICE CREAM

Vanilla custard

Allergens: 6 wheat, 7, 8, 11

COUP DE PATES COFFEE MOKA

Espresso gelato

Allergens: 6 wheat, 7, 8, 11

CRÈME BRÛLÉE TARTLET

Mixed berry sorbet

Allergens: 6 wheat, 7, 8, 11

MALTESER CHEESECAKE

Chantilly whipped cream, toffee sauce

Allergens: 6 wheat, 7, 8, 11

ALLERGEN INDEX

1. Crustaceans

4. Peanuts

7. Milk

10. Sesame seeds

13. Mustard

2. Molluscs

5. Nuts

8. Soya

11. Egg

14. Lupin

3. Fish

6. Cereal containing gluten

9. Sulphur dioxide

12. Celery & celeriac