

THE GREAT ROOM

Festive Set Menu 2025



Available from Thursday 27th November 2025

Festive Lunch

Monday - Thursday 55.00

Friday 65.00

Sunday 65.00

Festive Dinner

Monday - Thursday 55.00

Friday and Saturday 69.50

Sunday 65.00

Starters

Soup

Roast parsnip, chive crème fraîche

Dressed Lambay Island crab

Avocado, kohlrabi, dill, rye melba

Duck liver parfait

Spiced plum chutney, walnut, brioche

Caramelised scallops

Jerusalem artichoke, pickled pear, endive

Venison pâté en croute

Bramley apple and cranberry, Savora mustard

Mains

Roast salmon

Salsify, herb crushed potato, warm tartare sauce

Turkey Wellington

Roast leg, crushed root vegetables, chestnut, sage stuffing

Irish beef fillet

Glazed heritage carrots, mushroom purée, green peppercorn jus

Gressingham duck breast

Roast beetroot, braised cabbage, smoked bacon velouté

Twice baked cheese soufflé

Smoked cheddar, melted leeks, mushroom confit

Selection of potatoes and vegetables for the table

Desserts

Profiterole swans

Warm chocolate sauce, vanilla ice cream

Coffee crème brûlée,

Almond chocolate biscotti

Selection of Irish and French cheese

Seasonal chutney, crackers

Blackberry almond tart

Frangipane, vanilla whipped ganache

Brandy-soaked Christmas pudding

Vanilla ice cream, crème Anglaise

Terms & Conditions

A vegetarian/vegan adaptable menu is available on request. Other dietary requirements can be accommodated with advance notice. A discretionary service charge of 10% will be added to all bills. A non-refundable deposit of £30 per person applies to all Great Room bookings. Tasting menu not available in December. For further information, please contact our Christmas Co-ordinators on 028 9026 2710 or christmas@themerchanthotel.com