THE GREAT ROOM

Festive Set Menu 2026

Festive Lunch	Festive Dinner
Monday - Thursday *59.50*	Monday to Thursday *59.50*
Friday *69.50*	Friday and Saturday *69.50*
Sunday *69.50*	Sunday *69.50*

Starters

Soup
Roast spiced carrot, crème fraîche, toasted seed oil

Gin cured Irish salmon
Heritage beetroot, pickled fennel, dill

Smoked ham hock and lentil terrine
Walnut ketchup, watercress, celeriac remoulade

Caramelised scallops
Truffled artichoke, crispy leeks, mushroom

Thornhill confit duck leg
Glazed figs, confit orange, endive, Cumberland sauce

Mains

Herb crusted halibut
Buttered kale, white bean and local shellfish cassoulet

Turkey Wellington
Roast leg, crushed root vegetables, chestnut, sage stuffing

Irish beef fillet
Roast parsnips, confit celeriac, green peppercorn jus

Seared Irish venison
Venison pithivier, Savoy cabbage, garlic pommes purée

Twice baked cheese soufflé
Buttered spinach, salsify, artichokes, Parmesan sauce

Selection of potatoes and vegetables for the table

Desserts

Profiterole swans
Warm chocolate sauce, vanilla ice cream

Valrhona Jivara crème brûlée
Hazelnut biscotti

Selection of Irish and French cheese
Seasonal chutney, crackers

Pear frangipane tart
Vanilla whipped ganache, honey ice cream

Brandy-soaked Christmas pudding
Vanilla ice cream, crème Anglaise

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. A discretionary service charge of 10% will be added to your bill. We take pride in using the finest seasonal ingredients and, as such, menu details may occasionally change at short notice depending on availability.