

Two Course plus Tea/Coffee: €34.50 per person.
Three Course plus Tea/Coffee: €39.50 per person.

Please choose one item from each course

Chef's Winter Vegetable Soup served with a Crispy Roll (1A,6,7,9,12)

Tiger Prawns in Prawn Bisque served with Sourdough Ciabatta (1A,2,4,6,7,9,12)

Chicken Liver Pate with Blackberry Gel on a Toasted Brioche (1A,6,7,9,12)

Crispy Goat's Cheese & Hazelnut Parcel finished in a Plum Coulis & Tossed Salad (1A,6,7,8,9,12)

Braised Beef Croquette with Brown Chicken Butter & Black Garlic Mayonnaise (1A,3,6,7,9,12)



10oz Striploin Steak served with Cream Mash, Portobello Mushrooms, Pearl Onions & Pepper Sauce (**€8 Supplement**) (1A,6,7,9,12)

Roast Turkey & Baked Limerick Ham with Herb Onion Stuffing, Pork Leek Sausage & Pan Roast Gravy (1A,6,7,9,12)

Confit Silverhill Duck Legs with Red Wine Braised Cabbage, Cream Mash & finished in a Plum Sauce (1A,6,7,9,12)

Pan Fried Fillet of Haddock with Buttered Garden Peas, Cream Mash & a Lemon & Dill Sauce (1A,4,6,7,9,12)

Cannon Fillet of Pork coated in an Herb Crust served with Spicy Carrot Puree & a Wholegrain Mustard Sauce (1A,6,7,9,10)

Fettuccine Arrabiata served with shaved 18-Month matured Parmesan (1A,3,6,7,9,12)

All Main Courses served with a selection of Fresh Vegetables and Potatoes



Traditional Christmas Pudding drizzled with Jameson Custard (1A,3,6,7,8)

Poached Pear in White Wine & Vanilla Syrup, Custard Cream & Puff Pastry (1A,6,7,8)

Chef's Cheesecake of the Day finished with a Mixed Berry Compote (1A,3,6,7,8)

Apple & Cinnamon Pie served with Vanilla Ice Cream (1A,3,6,7)

Fresh Fruit Pavlova with Strawberry Coulis & Fresh Cream (3,7)



Freshly Brewed Tea or Coffee

Allergens: 1A: Gluten (Wheat), 1B: Gluten (Barley), 1C: Gluten (Rye), 1D: Gluten (Oats), 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard, 11: Sesame Seeds, 12: Sulphur Dioxide, 13: Lupin, 14: Molluscs.

**Please check with your waiter/waitress for allergen details. Many of our dishes can be tailored for specific allergen requirements, so please do not hesitate to ask.*

The Lucan Spa Hotel

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