

STARTERS

Seasonal Soup of the Day

Served with Homemade Irish Soda Bread
(1(A), 8, 10, 11)

St. Tolas Goat Cheese Beignets Salad

Salt Baked Beetroot, Roasted Squash, Candied Walnuts, Rocket,
Aged Balsamic
(1(A), 3, 8, 10, 14(B))

Classic Prawn Cocktail

Served with Homemade Guinness Soda Bread
(??)

MAINS

Traditional Roast Turkey & Baked Limerick Ham

Festive Stuffing, Honey Glazed Carrot & Parsnip, Sautéed Cabbage &
Smoked Bacon Gravy
(1(A), 7, 9, 10, 12)

Buttered Roasted Fillet of Doonbeg Cod

Colcannon Potato, Samphire, Smoked Bacon & Panko Crumb, Parsley Velouté
(1(A), 4, 8, 9, 12)

Char Grilled 7oz Annacotty Fillet of Beef

Housemade Hash Brown, Onion Pureé, Peppercorn & Brandy Sauce
€8 Supplement
(1(A), 8, 9, 12)

Pumpkin Ravioli

Brown Butter Pumpkin Purée, Hazelnut Pesto, Crispy Kale,
Parmigiano Reggiano
(1(A), 3, 8, 12, 14)

Confit Duck Leg

Served with Creamy Smoked Mashed Potatoes, Braised Red Cabbage &
Rich Red Wine Jus
(??)

DESSERTS

Trio of Festive Desserts

(??)

Christmas Pudding

With Brandy Custard
(1(A)(B), 3, 7, 12)

Selection of Ice Cream

(3, 7, 8, 12)

ALLERGENS

1. Gluten (1A)Wheat (1B)Oats (1C)Barley • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Molluscs • 6. Soya • 7. Peanuts • 8. Milk • 9. Celery • 10. Mustard • 11. Sesame • 12. Sulphites • 13. Lupin • 14. Nuts (A) Almonds



Aunty Lena's
EST 1806

Christmas
2025

SET MENU

€50.00 PER PERSON
3 COURSE SET MEAL