FARMER BROWNS CHRISTMAS SET MENU

3 COURSE SET MENU €32.95 2 COURSE SET MENU €25.95

STARTER

Free-Range Duck Wings;(Silver Hill, Co. Monaghan) Plum & hoisin sauce, chilli, coriander and blue cheese dip

SCALLOPS, CELARIAC PUREE, JACK MCCARTHYS BLACK PUDDING (CO.CORK) SPICED APPLE

CARAMALISED STICKY PORK BELLY TACOS, (BLANCO NINO, CLONMEL) RED CABBAGE & APPLE SLAW, GOCHUJANG MAYO

Ardsallagh goats cheese bon bons (co.cork) pumpkin puree, candied beets, red onion, roasted seeds.

MAIN

Roast herb crusted Lamb Rump, (Wicklow) creamed potato, pumpkin puree, candied beets, Ardsallagh goats cheese bon bon, red onion & jus

Seafood Linguine, Atlantic prawns, Salmon, calamari, cod, Linguine Pasta, white wine, chilli & Garlic (1,3,4,7)

Slow cooked Beef Cheek, wild mushrooms, parmigiano reggiano, creamed potatoes, vichy carrots and crispy onions

Roast Dukkah Cauliflower steak, Cauliflower and celariac puree, Pickled & fried cauliflower, spiced apple and dates, roasted seeds

DESSERT

STICKY TOFFEE AND DATE PUDDING, SALTED CARAMEL, VANILLA ICECREAM

Winter crumble, Stewed spiced apples, blackcurrants, redberries, oatmeal cruumble & vanilla icecream

BROOKLYN BLACKOUT CAKE, HINT OF COFFEE & CHOCOLATE CUSTARD & CREAM

LEMON POSSET, SICILIAN LEMON CREAM, HOMEMADE SHORTBREAD BISCUIT