

FARMER BROWNS

CHRISTMAS SET MENU

FESTIVE DRINKS

Mulled wine with sliced orange 8

Bailey's Irish Cream hot chocolate, Irish coffee, over ice 7.5

Festive punch; frizzante, limoncello liqueur, berries, soda & spice 8

*drinks not included

STARTER

Fresh Irish scallops, celeriac puree, black pudding (Inch House, Co. Tipperary)
cracker & spiced poached green apple

Korean Taco with slow cooked pork belly, crackling, Blanco Niño tacos,
(Clonmel, Co. Tipperary), house slaw, Korean marinade, sesame seeds, pickled
pink onions & edible flowers (The Burren Co. Clare)

Free-range Irish duck wings (Silver hill, Co. Monaghan), plum & hoisin
marinade, chili, coriander & sesame with blue cheese dip

Caramelized Ardsallagh (Carrigtwohill, Co. Cork) goats cheese, homemade
spiced tomato jam & Irish cracker with toasted nuts & balsamic glaze

MAIN COURSE

Market fish of the day

Festive Burger with Irish turkey & smoked streaky bacon, Ban Brie (Co.
Wicklow), cranberry jam, spiced orange mayo with cos & fries

Wicklow Lamb Shank braised in a red wine & root vegetable reduction with
creamed potato, winter veg & red wine jus

Irish Beef Cheek (Lambay Island, Co. Dublin), sautéed mushroom, parmigiana
Reggiano, creamed potatoes, vichy carrots & crispy onions

Spiced cauliflower steak, noisette butter green beans, celeriac purée, spiced
apple & crispy onions

DESSERT

Tiramisu

Crème Brulee

Baked Lemon Curd Cheesecake

Goopy Belgian Chocolate Brownie

3 courses €39.95 / 2 courses €32.95