



Christmas Menu #2

~ STARTERS ~

Soup De Jour

Homemade Soup of The Day

Trio of Smoked Duck

In house duck liver pâté, Sliced smoked duck breast, duck and plum bon bon served with red onion marmalade, dried figs, rolled ciabatta, mini Cashel blue cheese icecream cone

Taste of the Wild Atlantic Way

Pan seared Lemon Buttered Scallop, Kattaifi Prawn, Mullaghmore Fish Cake Bon Bon, Streedagh beach Fried Carrigeen Moss and Saffron Aioli Lemon Foam

Bluebell falls Goats Cheese & Peach Bon Bons

Bluebell falls honey, garlic & thyme warm goats cheese bon bons, microgreens, pan seared peaches, carpaccio beetroot, drizzled with local honey

Crispy Sticky Fillet Beef Strips

Sherlock's of Tubbercurry marinated strips of beef fillets in a crispy batter tossed in lime, fresh chilli ginger, drizzled sticky sauce sesame seed with crisp stir fried veg and fresh noodles

~ MAIN COURSE ~

Turkey and Ham

Traditional stuffed Turkey and Ham with leek buttered mash, red wine jus and cranberry sauce

Sherlock's of Tubbercurry Loin of Sligo Lamb

Loin of Sligo lamb, Wholegrain mustard breaded herb crust with red wine reduction, mint pea courgette purée, leek mash and confit lamb shoulder mint Bon Bon on celeriac purée

Soz Beef Medallion

Beef Medallion gruyere & creamy buttered leek mash, finely chopped sauteed chorizo topped with pearl onions, red wine jus

Irish Chicken Supreme

Supreme of Irish Chicken, creamy chive buttery mash, Kellys of Newport white pudding crumb, Athru whiskey mushroom reduction

When the Boat comes in

Locally sourced market fish hand picked by Anthony
Please ask your server!

Vegan & Vegetarian

Please ask your server!

~ DESSERTS ~

Chocolate Surprise

Magical melting Eala Bhan chocolate sphere with hollow centre, pour the hot milk chocolate all over to reveal the surprise within

Baileys cream pana cotta

Baileys vanilla pana cotta with milk chocolate tree, pink candy floss, dusting of honeycomb

Mini baked Alaska

Vanilla ice cream, sponge cake with lightly browned meringue, served with berry coulis fresh fruit

Baked Creme Brûlée Cheesecake

With dusting of homemade Honeycomb

Eala Bhan Traditional Christmas Pudding

Warm Christmas Pudding with vanilla custard and Vanilla Ice-cream

€69.95



Eala Bhán

