

# Eala Bhan

## Christmas Lunch Set Menu

~ STARTERS ~

### *Soup du Jour*

Homemade Soup of the Day

### *Mullaghmore Fish Cake*

Hake, Sea trout, Smoked Salmon, black sesame mullaghmore fish cake, dill and saffron aioli, micro greens, pomegranate seeds, dressed baby leaf salad

### *Crispy Sticky Fillet Beef Strips*

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

### *Bluebell falls Goats Cheese & Peach Bon Bons*

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

### *Duck Duo*

In house duck liver pâté, smoked duck breast served with red onion marmalade, dried figs, rolled ciabatta, dressed baby leaf salad

~ MAINS ~

### *When the Boat comes in*

Locally sourced market fish hand picked by Anthony  
Please ask server

### *Chicken Supreme*

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

### *12 hour slow cooked pork belly*

Feeney's of Sligo pork belly cooked in orange and star anise, leek buttered mash, black pudding disc, cherry sauce

### *Braised featherblade of beef*

Slow cooked braised featherblade, creamy chive buttery mash, roast carrot, wholegrain mustard burnt shallots, rich beef demi glace

### *Turkey and Ham*

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

### *Vegan & Vegetarian*

Please ask your server!

~ DESSERTS ~

### *Eala Bhan Traditional Christmas Pudding*

Warm Traditional Christmas pudding with vanilla custard and Mammy Johnstons vanilla ice cream

### *Mini Baked Alaska*

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

### *Honeycomb milk chocolate mousse*

Light milk chocolate mousse, pistachio crumb, homemade honeycomb

### *Baileys Cream Panna Cotta*

Perfectly blended Baileys vanilla pannacotta, fresh cream and honeycomb

### *Baked Creme Brûlée Cheesecake*

With dusting of homemade Honeycomb

### *Apple and Pear crumble*

Warm apple & pear crumble with vanilla almond crumb, custard & fresh cream, fruit coulis

2 Course €39.95

3 Course €44.95

