Merry Christmas from Eala Bhán

Christmas Set Menu

~ Starters ~

Soup Du Jour
Homemade Soup of The Day

Fish Croquette
Mixed fish golden croquette, white sesame, warm cauliflower puree,
topped with celery and dill salsa, microgreens, pomegranate seeds, pesto oil

Crispy Sticky Fillet Beef Strips
Sherlocks 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

Fritters of Bluebell falls Goats Cheese
Bluebell falls honey, garlic & thyme fritters of goats cheese,
beetroot cubes, microgreens, figs, drizzled with local honey, pistachio dust

Feeney's Warm Pork Terrine
Shredded Feeney's 12 hour slow cooked pork belly terrine, stuffed with dry figs, Kellys of Newport white pudding, wrapped in parma ham, hoisin plum aioli, baby apple, microgreens, toasted brioche.

~ Main course ~

When The Boat Comes In
Locally sourced market fish hand-picked by Anthony

Grilled Irish Chicken Breast
Crispy grilled Irish chicken breast, creamy chive buttery mash,
Kellys of Newport white pudding crumb, whisky wholegrain mustard sauce

Duo of Feeney's Slow Cooked Pork Belly
Crispy slow cooked pork belly, shredded Feeney's 12 hour slow cooked pork belly terrine, stuffed with dry figs, Kellys of Newport white pudding, wrapped in parma ham, truffle with parmesan creamy crispy bacon mash, microgreens, plum port jus

Braised Featherblade of Beef
Slow cooked braised featherblade of beef, creamy chive buttery mash,
garlic mixed herb pearl onions, tenderstem broccoli, rich beef demi glacee

Traditional Stuffed Turkey and Ham
Served with chive mash potato and red wine jus and cranberry sauce

Supplement Prime Irish Burns Beef Medallion
Please ask your server

Vegan & Vegetarian
Please ask your server

~ Desserts ~

Strawberry Raspberry Mini Baked Alaska
Vanilla ice cream, sponge cake with lightly browned meringue, served with berry coulis

Chocolate and Hazelnut Dome
Chocolate hazelnut dome with vanilla coconut ganache, fresh sponge and salted caramel

Baked Créme Brûlée Cheesecake
Warm salted caramel topped with honeycomb dust

Apple and Pear Crumble
Warm apple & pear crumble with custard & fresh cream, fruit coulis

Christmas Rich Baileys Infused Sticky Toffee Pudding
Baileys Infused Sticky Toffee Pudding, Bailey's cream, Sea Salted Caramel Custard

€54.95

Set Menu for Parties of 6 or more plus 10% service charge

We cannot split bills on parties of 6 or more