STARTERS

HOMEMADE SOUP OF THE EVENING, with brown bread (1,6,7,9)

GOATS CHEESE CROQUETTES, apple & black pudding compote, cranberry basant dressing (1,3,6,7,10)

TRIO OF SEAFOOD, king prawns, zesty crabmeat & smoked salmon rosette, acocado puree & Marie rose sauce served with a toasted brioche croute (1,2,3,4,7,12,14) **HOT CHICKEN WINGS**, crunchy celery & carrot sticks served with Cashel blue cheese dip (3,9,12)

STOREHOUSE FESTIVE SALAD, caramelised figs with clementines, buffalo mozzarella cheese, pomegranate & almond brittle dressed with a honey orange vinegrette (7,8,10)

TOREHOUSE

MAIN COURSES

TRADITIONAL TURKEY & HAM, served with a savoury stuffing, pigs in blanket & cranberry jus (1,3,7,10,12)

PAN FRIED SUPREME OF CHICKEN, with a spiced butternut squash puree & whiskey mushroom cream (7,10,12)

8OZ SIRLOIN STEAK, with sautéed flat cap mushrooms, battered onion rings & fries. Choice of pepper sauce or garlic butter (1,7,10) (€3 supplement)

80Z STOREHOUSE SMOKEY BURGER, topped with crispy bacon, caramelised red onion applewood cheese, rocket leaves, fries & a Smokey flavoured Mayonnaise (1,3,6,7,10,12)

OVEN BAKED LIME & GINGER HERB CRUSTED FILLET OF HAKE, mint pea puree & lemon beurre blanc sauce (1,2,4,7)

VEGETARIAN LENTIL RAGU, parmesan shavings, served with basmati rice and naan bread (1,6,7,9,10,13)

DESSERTS

TRIO OF DESSERTS, Christmas pudding, white chocolate & raspberry cheesecake, honeycemb ice cream & gingerbread dust (1,3,6,7,8)

2 COURSE & PROSECCO €36.95 - 3 COURSES €36.95 Supplement €3.00 • Entirety of group must choose starter/main & prosecco or main/dessert & prosecco or 3 courses

(please see website for terms & conditions on bookings & deposits)

ALLERGEN KEY

 1. Gluten 2.Crustaceans 3.Eggs
 4.Fish 5.Peanuts
 6.Soya Beans
 7.Milk
 8. Nuts
 9. Celery10. Mustard
 11. Sesame Seeds12.

 Sulphur Dioxide
 13. Lupin
 14. Molluscs & Crustaceans
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