



THE  
MOORINGS  
*Festive Menu*

## STARTER

- Chef's homemade cream soup of the day (1,7,9) **€6.50**
- Duck liver pate with mixed leaf salad, country relish & melba toast (1,3,7,9,10) **€11.00**
- King prawns coated in a Japanese style crumb with sweet chilli sauce (1,2,3,7,11) **€10.50**
- Honey glazed pork belly with black pudding & apple cider dressing (1,3,6,7,10,11) **€10.50**
- Warm goats cheese and caramelised onion tart with seasonal salad and balsamic glaze (1,3,7,12) **€12.00**
- Classic Caesar with warm smoked bacon lardons, herb croutons and shaved parmesan (1,2,3,6,7,10) **€11.00**

## MAIN COURSE

- Slow braised feather blade of Irish beef with roast garlic served on a bed of champ mash with thyme & red wine sauce (6,7,9,12) **€28.50**
- Pan fried fillets of seabass with lemon roasted vegetables served with a white wine basil cream sauce (2,4,7,12) **€23.50**
- Escalope of turkey breast coated in a golden crumb served with a red onion & sage sauce (1,3,6,7,9,12) **€21.50**
- Seared medallions of pork tenderloin dusted with paprika with a madeira and redcurrant jelly sauce (6,7,12) **€21.50**
- Baked fillet of salmon topped with herb panko crust with a rich hollandaise sauce (1,2,3,4,7,12) **€23.50**
- Oven roasted supreme of chicken with a festive sausage meat stuffing with a tarragon sauce (1,3,6,7,9,12) **€21.50**
- Prime grilled Irish striploin steak cooked to your requirement with cognac and mixed peppercorn sauce or garlic butter (3,6,7,9) **€32.90 \*\*€7 supplement\*\***
- Cashew & chestnut roast with a plum tomato sauce & pesto oil (1,5,6,8,9,10,11,12) **€18.50**

## DESSERT

- Warm chocolate pudding served with a rich chocolate sauce and Jaffa cake ice cream (1,3,7) **€9.80**
- Irish cream liqueur caramelised creme brulée served with homemade cookies and chocolate ice cream (1,3,7) **€9.80**
- Hazelnut caramel cream pavlova served with silky caramel sauce and salted caramel ice cream (3,7,8) **€9.80**
- Cinnamon apple & pear crumble served with vanilla ice cream and sauce anglaise (1,3,7) **€9.80**
- Irish cheese board: selection of Irish cheeses served with crackers, grapes and onion marmalade (1,7) **€11.50**  
**\*\*€3 supplement\*\***

**All foods are prepared in a kitchen that contact nuts, sesame seeds or traces thereof.**

Please be aware that all listed allergen are in active use throughout our kitchen.

