



BARTLEY'S

CHRISTMAS DINNER MENU

€55 per person

STARTERS

SOUP OF THE DAY

served with warm bread rolls (1a,7,9)

KING SCALLOP WITH BLACK PUDDING BON BON

spiced cauliflower puree, apple & shallots salsa, pea shoots (1a,2,3,4,7,14)

CHICKEN LIVER PARFAIT

brandy flavour parfait with plum chutney, thyme butter, crispy bread (1a,7)

MAIN COURSES

ROAST SIRLOIN OF BEEF

mash potato, roast potato, thyme roasted carrots and broccoli, yorkshire pudding, chasseur jus (1A,3,7,9,12)

PAN FRIED FILLET OF SEABASS

medley of peas & carrots, sauté baby potato, caper beurre blanc (4,7)

ROASTED BUTTERNUT SQUASH

saffron boulanger potato, roasted carrots, asparagus, thyme glazed celeriac, spiced beetroot puree, pea foam (8d)

Choice of one of the two below:

OVEN ROAST SUPREME OF CHICKEN

carrot puree, fondant potato, honey glazed carrots, chicken lolly pop, pea shoots served with madeira jus (1a,3,7,9,12)

OR

TRADITIONAL OVEN ROAST TURKEY & HONEY GLAZED HAM

savoury stuffing, mash potato, roast potato, thyme roasted carrots and broccoli served with red wine jus (1a,7,9,12)

DESSERTS

HOMEMADE APPLE & BERRY CRUMBLE

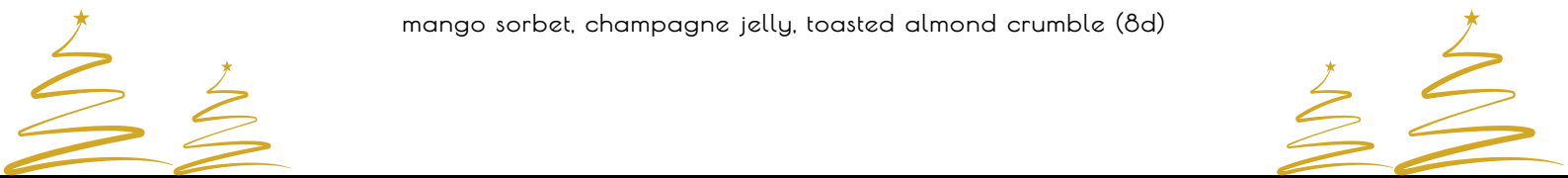
with cinnamon crème anglaise and vanilla ice-cream (1a,3,7)

OVALTINE & MILK CHOCOLATE MOUSSE

macerated strawberry, dark chocolate shavings and short bread (1a,3,7)

CHAMPAGNE AND MANGO SORBET

mango sorbet, champagne jelly, toasted almond crumble (8d)



All our beef & meat is Irish

Allergen information: 1-Cereals*(wheat) ** (barley) ~ (Rye) ~ (Oats), 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, (8~Walnuts) (8~Hazelnut) (8~ Pecans) (8)Almond (8A Cashew), 9-Celery, 10-Mustard, 11-Sesame seeds, 12-Sulphur Dioxide & Sulphates, 13-Lupins, 14-Molluscs. If you have any special dietary requirements, please check with your server.

Please note for groups of 6 or more a discretionary service charge of 12.5% will be applied. Please note this menu is subject to change.



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brandy flavour parfait with plum chutney, thyme butter, crispy bread (1a,7)

MAIN COURSES

DRY AGED 10OZ SIRLOIN STEAK

mash potato, sauté asparagus, grilled thyme compressed tomato and pepper sauce (7,9,12)

PAN FRIED FILLET OF SEABASS

medley of peas & carrots, sauté baby potato, caper beurre blanc (4,7)

ROASTED BUTTERNUT SQUASH

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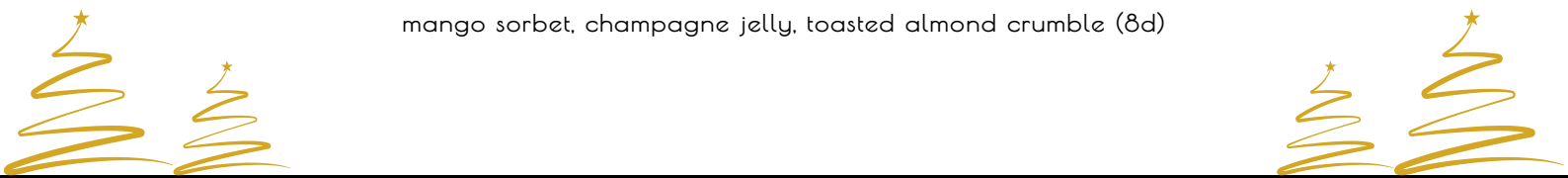
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