



Thanksgiving

Starters

SEAFOOD CHOWDER

Fresh Howth Catch & Homemade Irish Brown Bread
Wh M F

CRISPY HOT & SPICY BUFFALO WINGS

with Blue Cheese Dressing Ce Wh

(V) ST TOLAS GOATS CHEESE & FIG SALAD

Toasted Walnuts | Rocket
Lemon & Honey Oil N M

BAILEY & KISH ORGANIC IRISH SMOKED SALMON SALAD

Celeriac | Fennel | Walnut Oil F N

Main Courses

TURKEY & HAM

Chilli Cornbread | Seasonal Chef's Vegetables Wh M

TRADITIONAL IRISH BEEF IN GUINNESS

Turnip Crisps | Sweetened Carrots | Chef's Vegetables & Potatoes M Su

(V) GRILLED PORTOBELLO MUSHROOM

Wild Mushroom & White Wine Sauce | Truffle Oil
Chef's Fresh Potatoes & Vegetables Wh Su

PRIME IRISH RIBEYE STEAK

Brandy Pepper Sauce | Home Fries
Sautéed Mushrooms & Onions M Su

OVEN ROASTED SALMON

Preserved Lemon & Tartare Cream
Chefs Potatoes & Vegetables

Desserts

CHOCOLATE FUDGE BROWNIE

Salted Caramel Ice-cream | Caramel Popcorn | Chocolate Sauce

WASHINGTON STATE PUMPKIN PIE

Maple & Pecan Cream

APPLE & CINNAMON CRUMBLE

Caramel Sauce & Vanilla Ice-Cream

Accompanied by Freshly Brewed Tea/Coffee

Live Irish Music from 9pm Downstairs in the Castle Vaults Bar

Allergens: Cereals:

Wh Wheat, Ba Barley, Oa Oats, Ry Rye | Ce Celery | Cr Crustaceans | E Eggs | F Fish | L Lupin | M Milk | Mo Molluscs (Shellfish) | Mu Mustard
| N Nuts | P Peanuts | SeSe Sesame Seeds | So Soybeans | Su Sulphites | SD Sulphur Dioxide