GREENES
CHRISTMAS SET MENU €65

FROM 25TH NOVEMBER TO 2ND JANUARY

STARTERS

DUCK LEG CROQUETTES (CM,E,M,G)
Skeaghanore confit duck leg croquettes, orange & Dijon aioli, chives.

SAUTÉED PRAWNS (CR,G)
Confit cherry tomatoes, olives, crispy garlic, chillies, grilled focaccia.

HAM HOCK TERRINE (M,CM,G,E,S)
Tomato chutney, mustard, pickles, toasted Pana brioche.

GOATSBRIDGE TROUT (SERVED COLD) (F)
Cured trout, trout roe, coriander sauce, potato crisps.

WEST CORK HALLOUMI (CM,SP,N,V)
Roasted beetroots, blood orange, Kilbrack Farm organic leaves, walnuts, balsamic.

TWOMEY'S SPICED BEEF (SERVED COLD) (CM,M,SP)
Celeriac remoulade, capers, horseradish, salsa verde.

SOUP OF THE DAY (G,CM,V)
Prepared daily using seasonal produce, served with Philpott's brown soda bread.

MAINS

FISH OF THE DAY (CM,F,SP,ML)
Crushed potatoes, garden peas, mussels, dill velouté.

CHICKEN SUPREME (CM,SP)
Colcannon, seasonal vegetables, mulled wine jus.

SLOW-COOKED BEEF (CM,SP)
Colcannon, honey-glazed carrots, tenderstem broccoli, red wine jus.

LAMB SHANK (CM,SP,SB)
Chickpea stew, roasted red peppers, cherry tomatoes, potatoes, scallions.

DUO OF VENISON (CM,SP,M,C)
Grilled venison, slow-cooked venison shoulder, celeriac, kale, elderberry jus.

GRILLED WEST CORK STRIPLOIN (CM,SP)
(Supp 5.00)
Triple-cooked chips, buttered vegetables, peppercorn sauce.

WILD MUSHROOM RISOTTO (CM,SP,V)
Mixed wild mushrooms, Arborio rice, Parmesan cheese, crispy sage.

HAPPY CHRISTMAS FROM ALL AT GREENES

SIDES

HOUSE SALAD (SP)

COLCANNON (CM)

HOMEMADE CHIPS (SB)

ROASTED VEGETABLES (CM,SB)

DESSERTS

CHRISTMAS PUDDING (E,G,S,CM,N)
Traditional Christmas pudding served with brandy custard ice cream.

STICKY DATE PUDDING (E,G,CM,SP)
Warm caramel sauce, vanilla ice cream.

BAKED CHOCOLATE CHEESECAKE (E,CM,SP)
Baked chocolate cheesecake, marinated strawberries, strawberry sorbet.

SPICED POACHED PEAR (CM,E,N)
Spiced pear, almond frangipane, vanilla custard.

SELECTION OF SORBETS (W,CM,SB,E,S,P,N)
Chef's selection of seasonal sorbets.

SELECTION OF IRISH FARMHOUSE CHEESES (G,W,N,CM,S)
Artisan Irish cheeses, crackers, quince, fresh fruit and nuts.

TEA & COFFEE INCLUDED

PLEASE NOTE

All beef and lamb products are 100% Irish and locally sourced.

For groups of 8 or more a 10% service charge will be added to the bill.

All tips, gratuities & service charges are distributed to staff on a basis agreed with our staff.

! ALLERGENS

V – VEGETARIAN | **E** – EGGS | **F** – FISH | **M** – MUSTARD | **ML** – MOLLUSCS (MUSSELS, SQUID) | **S** – SULPHITES | **LP** – LUPIN | **CC** – CELERY | **SS** – SESAME SEEDS | **P** – PEANUTS | **SB** – SOYBEANS | **CM** – MILK | **CR** – CRUSTACEANS (PRAWNS, CRAB, LOBSTER) | **G** – GLUTEN (WHEAT, RYE, BARLEY, OAT) | **N** – NUTS (ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECANS, BRAZIL NUTS, PISTACHIOS, MACADAMIA)