

SET DINNER MENU

3 COURSE €65 PP

STARTERS

Butternut Squash Cream - Sweet Pecan Mascarpone, Chili Oil (1a,4)

Ham Hock Croquette - Braised Cabbage & Jus (1a,4,7,13)

Goats Cheese Salad - Orange, Marinated Pear, Pistachio Crumb, Basil Croûtons & Lemon Dressing (1a,3f,4)

Cured Italian Speck Focaccia - Tomato Pesto, Rocket Leaves & Parmesan Shavings (1a,4)

MAINS

Grilled Salmon - Dill Potatoes, House Greens, Mustard & Lemon Cream (4,8,12,13)

Chicken Suprême - Fresh Polenta, Broccoli & Bacon Jus (4,9,10,12,13)

Crispy Pork Belly - Colcannon Potato, Roasted Carrots & Broccoli, Jus (4,9,10,13)

Linguine - Roasted Artichoke, Aubergine & Tomato Masala, Parmesan Cheese (1a,7)

(Ask your server for Vegan & Gluten Free Rigatoni Alternative)

10oz/283g Striploin Steak - Caramelised Onion, Hand Cut Fries & Pepper Sauce (Supp €10.00) (1a,4,9,13)

PIZZA

Margherita - Tomato Sauce, Mozzarella & Basil (1a,4)

New York Pepperoni - Tomato Sauce & Pepperoni (1a,4)

Cherry Tomatoes - Cherry Tomato Sauce, Mozzarella, Aubergine, Parmesan & Basil Oil (1a,4)

DESSERTS

Chocolate Island (1a,4,12)

Christmas Pudding (1a,3a,f,h,4,13)

Honey Cake - Grilled Pineapple, Coconut Sorbet (1a,e,f,3a,4,7)

ALLERGENS 1–Gluten (A–Wheat, B–Spelt, C–Khorasan, D–Rye, E–Barley, F–Oats), 2–Peanuts, 3–Nuts (A–Almonds, B–Hazelnuts, C–Cashews, D–Pecans, E–Brazil, F–Pistachio, G–Macedemia, H–Walnut), 4–Milk, 5–Crustaceans (A–Crab, B–Lobster, C–Crayfish, D–Shrimp), 6–Mollusc, 7–Eggs, 8–Fish, 9–Celery, 10–Soya, 11–Sesame Seeds, 12–Mustard, 13–Sulphur Dioxide & Sulphites, 14–Lupin.

All our Beef is 100% Irish Origin.

Mackenzie's