



Henry's Celebration Menu - €39pp

Starters

- HOMEMADE ROASTED ROOT VEGETABLE SOUP (V) (1,2,4,7)** *With Traditional Brown Bread*
- CRISP CHICKEN WINGS YOUR WAY (2)** *House Hot Sauce (7), Sweet N Tandy BBQ (5,14), or Hot Honey Sriracha Celery Spears(1), Ranch Dip (4,7,9)*
- CLASSIC CAESAR SALAD (2,4,5,7,9)** *with Smoked Bacon, Baby Gem Lettuce, Garlic Croutons, Parmesan Cheese And House Caesar Dressing*
- CHICKEN & WILD MUSHROOM VOL AU VENT (2,4,7,10,14)**

Maining

- ROAST STUFFED TURKEY AND HAM (2,4,7, 14)** *with Sage and Onion Stuffing and Cranberry Sauce, Served with a Melange of Fresh Market Vegetables & Mash Potatoes*
- BAKED FILLET OF IRISH SALMON (5,7,14)** *Creamed Potato, Asparagus, Lemon & Dill Sauce, Fresh Lemon Wedge*
- WILD MUSHROOM & SPINACH CAJUN PENNE PASTA(V) (2,7)** *Fresh Chilli Garlic And Torn Basil Leaves In A Spiced Tomato Sauce Add Chicken +€4 Add Prawns (3) +€6*
- BLACK PUDDING & LEEK STUFFED CHICKEN (2,7,13,14)** *Wrapped in Smoked Streaky Bacon, Champ Mash, Tenderstem Broccoli, Mushroom Cream*

Desserts

- FRESH CREAMED PROFITEROLES (2,4,7)** *Rich Chocolate Ganache*
- BAKED APPLE PIE (2,4,7,10,13)** *with Crème Anglaise, Vanilla Ice Cream*
- HOMEMADE STICKY TOFFEE PUDDING (4,7)** *Warm Butterscotch Sauce, Salted Caramel Ice Cream*
- BAILEYS & ROLO CHEESECAKE (2,4,7)** *Butterscotch Sauce*

FRESHLY BREWED TEA OR COFFEE

Allergens: 1. Celery, 2. Cereals containing gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Mollusc, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide (Sulphites). "All meats are guaranteed Irish" V = Vegetarian VG = Vegan

