



SHIPQUAY

BOUTIQUE HOTEL

CHRISTMAS DINNER

2 COURSE £23 3 COURSE £27

Soup of the day

with homemade breads

Minted Pea & Pancetta Risotto

with basil oil

Chicken Liver & Madeira Pate

Cumberland sauce, toasted sourdough

Brie & Cranberry Tart

filo tartlet with cranberry jam & rocket

Turkey & Ham Roulade

with cranberry stuffing

Daube of Irish Hereford Beef

slow roasted in Irish stout

Above served with seasonal veg & potatoes

8oz Irish Hereford Fillet Steak (£7 Supp)

with stuffed flat cap mushroom & choice of peppercorn, Béarnaise or blue cheese sauce

Lemon Baked Donegal Salmon

pommes Anna, samphire & dill cream


Irish Chicken Supreme

Stuffed with spinach & parmesan. Served with pancetta & leek mash, wild mushroom & tarragon cream

Hoisin No-Duck Crepe

(Vegan available)

Hoisin jackfruit, ginger & spring onion,
plum glaze & pickled salad





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DESSERTS

Christmas Meringue

with brandy & marshmallow sauce

Chocolate Torte

(Vegan available)

Served with vanilla bean ice cream

Cheesecake of the Day

Shipquay Cookie Dough

Fried cookie dough balls, butterscotch sauce
& vanilla bean ice cream

