



Shannigans Festive Menu

Mulled Wine



Freshly Made Soup of the Day, Shannigans Soda Bread (7.9)

Crisp Puff Pastry Feuillate of Chicken, Limerick Ham and Button Mushrooms,
Prosecco & Tarragon Veloute (1.3.7.9)

Crispy Fried Doolin Crab Cakes, Pickled Vegetables, Cherry Tomato Jam, Balsamic Glaze & Salad Leaves
(1.3.7.10.14)

Tapas Plate of Cured Meats, Chicken Liver Pate, Tomato, Mozzarella, Olives and
Sundried Tomato, Tapenade, Sour Dough Baguette & Gaspacho Shot (1.3.4.6.7.8.)

Shannigans Classic Caesar Salad, Vine Cherry Tomato, Organic Quinoa,
Hass Avocado, Croutons & Parmesan (1.3.4.6.7.8.10)



Traditional Roast Turkey, Glazed Limerick Ham, Sausage, Sage, Onion & Chestnut Stuffing,
Cranberry Puree, Honey Glazed Carrots, Fondant Potato, Red Wine Turkey Jus (1.3.7.9)

Pan Seared Fillet of Seabass, Sautéed Garlic King Prawns, Buttered Fennel "Pomme Puree",
Tomato Sauce Vierge and Creamy Herb Froth (2.4.7)

Roast Striploin of 21 Day Aged Irish Beef, Braised Red Cabbage, Garlic Mash,
Béarnaise and Black Pepper Sauce (1.7.9)

Provencal Vegetable & Vine Cherry Tomato Passata, Buttered Tagliatelle,
Fresh Basil & Garlic Pesto (1.3.7.8)

(All Main Courses are served with Seasonal Roasted Vegetables and Potatoes)



Tasting Plate Of Shannigans Festive Desserts (Christmas Pudding, Hazelnut Brownie, Mint Ice-Cream,
Chocolate Mousse with Lemon Curd Cream & Shortbread Biscuit) (1.3.5.6.7.8)

New York Style Baked Cheesecake, Raspberry Sorbet & Winter Berry Compote (1.3.7)

White Chocolate and Hazelnut Brownie, Rum & Raisin Ice-Cream, Chocolate Sauce (1.3.6.7.8)

Warm Apple & Berry Crumble, Vanilla Bean Ice-Cream and Baileys Cream Custard (1.3.7.8)



Freshly Brewed Robert Roberts Tea or House Blend Filter Coffee with Mince Pies

Allergens List:- 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut, 6 Soybean, 7 Milk, 8 Nuts, 9 Celery,
10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs.

*Dishes may include ingredients not listed, so please inform your server if you have allergy concerns.

2 Course Meal - €24.95 | 3 Course Meal - €29.95

(All meals include Mulled Wine & Tea/Coffee with Mince Pies)