



# Shannigans Festive Menu

Tapas Platter of Cured Meats, Chicken Liver Pate, Tomato, Mozzarella, Olives, Tapenade and Gaspacho Shot, Crusty Baguette (1.3.4.6.7)

Ballyhickey Honey Glazed Silverhill Duck Leg Confit, Wilted Spinach, Celeriac Puree, Orange and Green Peppercorn Jus (7)

Shannigans Fish Cake & Garlic Prawn Salad, Baby Caper & Shallot Beurre Blanc (1.2.3.4.6.7.9.10)

St Tola Goats Cheese Plate, Log, Curd and Bruschetta, Beetroot Relish, Balsamic and Crusty Loaf (1.7.8.10)

Freshly Made Soup of the Day & Wholemeal Soda Bread (1.7)



Roast Turkey and Limerick Ham, Sage, Onion, Sausage & Cranberry Stuffing, Fondant Potato, Chipolatas, Glazed Barrell Carrots, Red Wine Cranberry Jus (1.3.6.7.8.9)

Pan Seared Fillets of Seabass, Garlic Kling Prawns, Crushed Potatoes, Buttered Greens, Dill & Lemon Cream, Donegal Rapeseed Dressing (2.4.7)

Grilled 6oz 21 Day Aged Irish Beef Striploin Steak, Red Cabbage, Fine Beans, Creamy Gratin Potatoes, St Emilion Red Wine Sauce (7.9)

Wild Mushroom and Vegetable Risotto, Garlic Kale and Spinach, Rocket and Parmesan (7.9)

***(All Main Courses are served with Buttered Seasonal Vegetables)***



The Inn at Dromoland's Christmas Pudding, Brandy Anglaise and Vanilla Ice-Cream (1.3.7.8)

Vanilla Crème Brulee, Cinnamon and Sesame Shortbread, Berry Compote (1.3.7.11)

Belgian Chocolate Brownie, Salted Caramel Ice-Cream and Chocolate Sauce (1.3.7)

Selection of Ice-Cream and Sorbet (3.7)

Irish Farmhouse Cheese & Fruit Platter, Chutney, Crackers & Bread (1.7)



Robert Roberts Sergiovia Blend Coffee or House Blend Tea 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 - €26.95 | 3 Course Meal - €31.95**  
***(All meals are served with Tea/Coffee with Mince Pies)***