



Shannigans Festive Menu

Freshly Made Soup of the Day (7.9)

Garlic King Prawn "Piri Piri" with Dipping Baguette and Dressed Leaves (1.2.6.7.10)

Warm Salad of Saint Tola Goats Cheese with Toasted Sesame Seeds, Red Onion Marmalade, Brioche Crouton, Balsamic, Fig & Apple Chutney (1.7.10.11)

Roast Sweet & Sour Duck Arancini, Mango, Ginger & Coriander Remoulade, Pickled Vegetables (1.3.6.7.9.12)

Connemara Smoked Salmon Risotto, Garlic Kale and Spinach, Rocket and Parmesan (4.7.12)



Roast Turkey, Glazed Limerick Ham, Sage & Onion Stuffing Celeriac Puree, Wilted Greens, Buttered Gnocchi, Red Cabbage, Fondant Potato, Red Wine Jus (1.3.7.9.10.12)

12hr Slow Braised Short Rib of Irish Beef, Roasted Vegetables, Buttered Rooster Mash, Red Wine Jus (7.9.12)

Grilled Fillet of Seabream & Garlic King Prawns, Saffron Risotto, Wilted Greens, Dill and Lemon Froth, Plum Tomato Sauce Vierge (1.2.4.7.9.12)

Grilled Provencale Vegetable Tagliatelle with Cherry Vine Tomatoes, Basil and Parmesan Cheese (1.3.7)

(All Main Courses are served with Buttered Seasonal Vegetables)



Shannigans Baked Alaska with Vanilla Ice-cream, Sponge and Meringue (1.3.7)

Classic Tiramisu, Cappuccino Ice-cream and Espresso Anglaise (1.3.6.7)

Classic Crème Brulee Shortbread Cookie and Berry Compote (1.3.7.11)

Warm Apple, Raspberry & Blueberry Crumble, JJ Corry Whiskey Cream Custard, Brown Bread Ice-cream (1.3.7.12)

Irish Farmhouse Cheese & Fruit Plate with Country Loaf, Crackers and Chutney (1.7.10.12)



Freshly Brewed Robert Roberts House Blended Tea or Sergiovia Coffee, Warm Mince Pies (1.3.6.7.8.12)

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 - €30 | 3 Course Meal - €35