



Shannigans Festive Menu

Honey & Chilli Glazed Irish Pork Belly

Meere's Black Pudding, Smoked Onion Salsa, Micro Leaf Salad, Sweet & Sour Aigre Doux Sauce (1.6.7.9.12)

Chicken Caesar Salad

with Organic Quinoa, Crispy Garlic Croutons & Creamy Caesar Dressing (1.3.4.7.8.10)

Shrimp & Smoked Salmon "Cocktail"

with Hass Avocado, Marie Rose & Lemon (1.2.3.4.7.10.12)

Roast Swede, Carrot & Garden Leek Soup

with Chive Crème Fraiche (7.9)



Brined & Roasted Turkey Crown & Glazed Ham

Mixed Herbs, Sausage & Caramelised Onion Stuffing, Roast Potato, Cranberry & Red Wine Turkey Jus (1.3.7.9.12)

Grilled 21-Day Aged Grass Fed Irish Short-Rib of Irish Beef

Buttered "Pomme Puree", Green Cabbage "Etuvee", Fondant Potato, Red Wine Peppercorn Jus (3.7.9.12)

Wild Mushroom, Fennel & Butternut Squash Risotto

Garlic Kale & Spinach, Rocket & Parmesan (7.9.10.12)

Pan-Seared Fillet of Seabass & Garlic Prawns

Creamy Fennel Mash, Sautéed Garlic Greens, Dill & Lemon Froth & Donegal Rapeseed (2.4.7.9.12)

All Main Courses are served with Seasonal Vegetables & Potatoes (7.9)



The Inn at Dromoland's Traditional Christmas Pudding

Baileys Custard & Crème Chantilly (1.3.7.8)

Warm Pear, Almond & Winter Berry Crumble

Vanilla Ice-Cream & JJ Corry Whiskey Crème Anglaise (1.3.7.8)

New York Style French Vanilla Cheesecake

Macaroon, Lemon Curd & Berries (1.3.6.7)

Selection of Glenown Ice-Cream & Sorbet (3.6.7.12)



Freshly Brewed Robert Roberts House Blended Tea or Sumatra Filter 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 €30.00 | 3 - Course Meal €35.00