PENNYHILL
GASTROPUB

Festive Dining

3 Course Set Menu - €37.90 per person

Starter

Soup of the Day
Served with homemade Guinness and treacle bread (1w,7,9) (GFA)

Chicken Wings
Triple fried chicken wings with smoked paprika and blue cheese dip, with celery sticks, tossed in your choice of barbecue or hot sauce (1w,3,6,7,9,10,12)

Chicken Caesar Salad
Grilled chicken, crisp cos lettuce, bacon, parmesan and golden croutons, tossed in a creamy Caesar dressing (1w,3,4,7)

Main Course

Traditional Turkey and Ham
Served with creamy mash, fresh vegetables, sage and thyme stuffing, roast potatoes and red wine and onion gravy (1w,7,12)

Roast Rib of Irish Beef
Slow roast top rib of beef served with creamy mash, sage and thyme stuffing, fresh vegetables, roast potatoes, yorkshire pudding and rich red wine and onion gravy (1w,7)

Pan Fried Fillet of Hake
Crushed baby potato, chorizo, baby spinach, roast wine cherry tomato and lobster bisque (2,4,7,9,12)

Chicken Curry
Mild spiced curry with lemongrass infusion, tender chicken and chunky vegetables with fresh Thai herbs and coconut milk served with basmati rice (4,6,7)

Dessert

Assiette of Desserts
Trio of Christmas pudding, cheesecake and pavlova, served with chantilly cream (1w,3,7)

This menu is available for parties of 8 or more. Pre-booking required.
Sample menu. Subject to change.

ALLERGEN INFORMATION | GF Gluten Free | GF Gluten Free Available | V Vegetarian | 1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanut | 6 Soybean | 7 Milk | 8a Almond | 8b Brazil | 8c Cashew | 8ch Chestnut | 8h Hazelnut | 8m Macadamia | 8pc Pecan | 8pn Pinenut | 8ps Pistachio | 8w Walnut | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur | 13 Lupin | 14 Molluscs