



The
Stables
Café

2 COURSE €30 / 3 COURSE €38

THE FESTIVE *Set Lunch*

TO BEGIN

Seasonal Vegetable Patch Soup
Served with Stables Café Soda Bread (1,7,9,12)

Walled Garden Beetroot Salad
Rosemary Roasted Beetroot, Beetroot Crisps,
Ardsallagh Goat's Cheese, Candied Walnuts,
Chia Seeds & Garden Leaves. (7,8,10,12)

Lisduggan Food Spiced Beef
Braised Spiced Beef 'Carpaccio' served with
Festive Orange Dressing & Garden Leaves. (10,12)

MAIN EVENT

Stables Café Turkey & Ham
Turkey Ballotine with Herb & Onion Stuffing
wrapped in Serrano Ham, Creamed Potatoes,
Braised Red Cabbage, Gravy & Cranberry Sauce.
(1,7,9,10,12)

Dunmore East Fish Pie
Poached Dunmore East Fish in a Saffron Creamy Sauce
topped with Fennel Mash. (4,7,9,12)

Butternut Squash Risotto
Roast Butternut Squash, Arborio Rice,
Smoked Knockanore Cheese, Toasted Hazelnuts,
& Sage Crisps. (7,8,12)

All Served with Roast Potatoes & Seasonal Vegetables (7)

TO FINISH

Sharing Festive Sweet Platter
Stables Mince Pie, Christmas Pudding,
Blackberry Cheesecake,
Mini Chocolate & Mulled Wine Tart

SEASONAL WARMER +€10

Mulled Wine & Mine Pies

Allergens: 1. Celery, 2. Gluten, 3. Eggs, 4. Fish, 5. Crustacean, 6. Molluscs, 7. Lupin, 8. Milk,
9. Nuts, 10. Peanuts, 11. Sesame Seeds, 12. Soybeans, 13. Sulphites, 14. Mustard