



The
Stables
Café

3 COURSE €40

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 Farm 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 Catch of the Day
Pan Roast Fillet of Local Fish with Herb Mash, Vegetable
Panache & Saffron Cream. (4,7,12)

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
Caramelised White Chocolate & Estate Apple Tablet (1,3,6,7),
Zesty Lemon Meringue Pie (1,3,7),
Steamed Christmas Pudding (1,3,6,7,8,12)

SEASONAL WARMER +€10

Mulled Wine & Mince Pies (1,3,6,7,8,12)

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