

Christmas 2017 "3 Courses Set Menu" €36.00

Appetizer

To Begin

Soup of the Night(v) (c)

Served with Homemade Brown Soda Bread

Crab Quinoa

Served with citrus salad, Confit Lemon, pickle Cauliflower and Broccolis, Ginger and Lime dressing

Duo of Salmon and Fish Cake

Serendipity Cherry Wood Smoked Salmon, Marinated Salmon Gravavlax, lemon Grass Fish Cake Served with winter Vegetables of Radish, Carrot, Beetroot, Dill Mustard Dressing

Winter Smoked Chicken Salad

Serendipity cherry Wood Smoked Chicken salad and Roast butternut Squash served with Endives, Roast walnuts, Garlic Croutons and Parmesan

Ham Hock Terrine and Pulled Pork Croquettes

Wild Cranberries and Pistachio Ham Hock Terrine,

Serendipity Seafood Chowder (c)

Seafood Chowder with Mussel Served with Homemade Brown Soda Bread

...To Follow...

Beef Blade (c)

Braised Beef Blade, Paris Brown Mushrooms, Roasted Shallots and Beetroot, Pumpkin and sage puree, thyme Jus

Duck Leg Confit

Cabbage and bacon, Roast Chestnuts, Vanilla and Celeriac Puree, Rustic Potatoes, Rosemary Aromatic Sauce

Pan-Fried Fillet of Hake (c)

Squid Ink and Chorizo Risotto, broad bean, confit lemon, Beurre Blanc

Turkey Breast with Black Pudding

Potatoes Gratin, Brussel sprout, Wild berries confits, Wild Mushroom, Carrot Puree and Thyme Jus

Marinated 10oz Rib-Eye Steak (c)

** €4.00 Supplement*

Portobello Mushroom, Fried Red Onions & Chips served with a choice of Garlic Butter or Pepper Sauce

In-House Oak Smoked Haddock & Spinach Gratin

Served with Mixed Salad

Cep Agnolotti (v)

Wild Mushrooms, Broccolis, Kale, Butternut Squash, Roast Pine Nuts and Creamy Mushroom Sauce

...& Finally

Serendipity Trio of Desserts.

Extra Sides €5.50

-French Fries

-Mixed Leaves

-Roasted Vegetables

-Rustic Potatoes

If you are intolerant to any of the 14 legislative food allergens, please let us know.