JOELS

CHRISTMAS MENU

Homemade Seasonal Vegetable Soup
Served with a Freshly Baked Roll 1,7,9,11

Prawn Cocktail
Poached Tiger Prawns with Marie Rose Dressing served on crisp Iceberg Lettuce with Guinness Brown Bread 1,2,3,7,10

Goats Cheese Bon Bons
Crisp Fried Bluebell Falls Goats Cheese, Beetroot Crème Fraiche, Honeyed Frisee Leaves 1w,3,7,9

Boneless Chicken Bites
Crispy fried Chicken in a light batter, tossed in a sweet Cajun Sauce 1w, 4,6,10

Prime Irish Herford 8oz Striploin Steak *€12 Supplement*
Served with Pepper sauce or Garlic Butter 7,9

Traditional Roast Turkey and Ham
Sage and Onion Stuffing, Roast Potatoes, Honey Roasted Vegetables and a Rich Gravy 1,7,9

Slow Cooked Irish Lamb Shank *€7 Supplement*
Tender Lamb Shank Braised in Red Wine and Rosemary, served with Creamy Mash and a Rich Red wine Sauce, Parsnip Crisps 1w,7,9

Fillet of Sea Bass
Baked Sea Bass Fillet, Sea Asparagus, Baby Spinach, Champagne Cream Sauce 4,7

Supreme of Chicken
Pot Roasted Chicken Supreme served with our signature Wild Mushroom Sauce 7,9

Assiette of Desserts
Belgian Chocolate Torte
Apple Crumble Mousse
Baileys Cheesecake 1,3,6,7,8

ALLERGEN INFORMATION: Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let us know if you suffer from allergies or have special dietary requirements.

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 | 8w Walnut | 8h Hazelnut | 8m Macadamia | 8pc Pecan 8pn Pinenut | 8ps Pistachio | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur | 13 Lupin | 14 Molluscs