

THE CURRAGOWER



Christmas

€35 SET MENU

Soup of the day

please ask your server for details

Sesame & black onion crusted calamari

with roasted chilli jam and lime mayo

Chicken liver pâté

purple fig jam served with dressed organic leaves and sourdough

Bluebell goats cheese truffles

beetroot, broccoli, red vein sorrel, truffled honey and hazelnut

Braised pork belly

corn purée with a bedding of jus barley, dauphine potato, salsa roja and diced chorizo

Slow cooked braised beef cheek

tarragon mash, roasted red onion cups, red wine and thyme jus, topped with parsnip crisps

Pan seared hake fillet

spinach risotto, black pudding scotch egg, fennel and watercress salad, bacon crumb

Fresh fish and chips

fresh fillet of hake in a crispy Smithwick's ale batter with minted mushy peas, twice-cooked chunky chips and tartar sauce

Sticky toffee pudding

served with sweet toffee sauce, vanilla ice cream, peanut brittle, topped with popping candy

Home made apple crumble

infused with cinnamon and nutmeg served with vanilla ice cream and crème anglaise

Classic crème brûlée

served with macerated berries with dillisk short bread biscuits

BOOK YOUR CHRISTMAS PARTY NOW!
e: curragower.bookings@gmail.com