

***La Cave***  
***Wine Bar & Restaurant***  
***Christmas Table D'Hôte***

**€36.95**

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*French Onion Soup*

*Duck Liver Pâté Port Wine Gelée*

*Prawn Cocktail with Avocado Mousse, Smoked Salmon and Chervil*

*Baked Goats' Cheese Salad, Apple, Honey and Walnuts*

*Warm Salad of Pheasant Wild Thyme and Red Berries*

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*Fresh Fish of the Day*

*Roulade of Turkey and Ham with Sage and Chestnut Stuffing*

*Lamb Shank with Honey, Rosemary and Whiskey Jus*

*Prime Irish Black Angus Sirloin Steak with Peppercorn Sauce*

*Gran Ravioli, Baby Spinach, Wild Mushrooms, Parmesan and Truffle Oil*

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*Traditional Plum Pudding with Whipped Cream*

*Chocolate Yule Log*

*Crème Brûlée à la Cassonade*

*Ice-Cream Délice or Raspberry Sorbet with Fresh Fruit*

*French Cheeses*

*10% service for groups of six or more*

***Joyeux Noël! Happy Christmas!***



***La Cave***  
***Wine Bar & Restaurant***  
***Christmas Set Lunch Menu***  
*(12.00 – 16.00 hrs)*

***2- Course €22.95***

***3- Course €27.95***

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*French Onion Soup*  
*Duck Liver Pâté Port Wine Gelée*  
*Baked Goat's Cheese Salad, Apple, Honey & Walnuts*  
*Prawn Cocktail with Avocado Mousse, Smoked Salmon & Chervil*  
*Warm Salad of Pheasant with Wild Thyme and Red Berries*

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*Roulade of Turkey and Ham with Sage and Chestnut Stuffing*  
*Fresh Fish of the Day Simply Grilled*  
*Confit of Duck à l'Orange*  
*Wild Venison Grand Veneur*  
*Gran Ravioli, Baby Spinach, Wild Mushrooms, Parmesan & Truffle Oil*

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*Traditional Plum Pudding with Whipped Cream*  
*Chocolate Yule Log*  
*Crème Brûlée à la Cassonade*  
*Ice-Cream Délice or Raspberry Sorbet with Fresh Fruit*  
*Selection of French Cheeses*

*10% service charge for groups of six or more*

***Joyeux Noël! Happy Christmas!***



**LA CAVE**  
**Wine Bar & Restaurant**  
**Christmas Early Bird Menu**  
(16.00 – 18.00 hrs)

**2- Course €24.95**

**3 - Course €29.95**

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*Soup of the Day*  
*Duck Liver Pâté Gelée of Port Wine*  
*Baked Goat's Cheese Salad, Apple, Honey and Walnuts*  
*Prawn Cocktail Avocado Mousse, Smoked Salmon and Chervil*  
*Lamb Kidney à la Bordelaise*

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*Roulade of Turkey and Ham with Sage and Chestnut Stuffing*  
*Duo of Fresh Fish of the Day Simply Grilled*  
*Confit of Duck à l'Orange*  
*Wild Venison Grand Veneur*  
*Gran Ravioli, Baby Spinach, Wild Mushrooms, Parmesan and Truffle Oil*

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*Traditional Plum Pudding with Whipped Cream*  
*Chocolate Yule Log*  
*Crème Brûlée à la Cassonade*  
*Ice-Cream Délice or Raspberry Sorbet with Fresh Fruit*  
*Selection of French Cheeses*

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*10% service charge for groups of six or more*

***Joyeux Noël! Happy Christmas!***