

Starters

**Fire Roasted Parsnip and Carrot Soup (V)**

*Fire roasted parsnip and carrot soup with cream and parsnip crisps*

**Fire Char Grilled Slaney Valley Irish Lamb Skewers**

*A tender fillet of char grilled Irish lamb, marinated in spices, with a lime and coriander dip and mixed dressed leaves*

**Confit of Silverhill Irish Duck Leg and Mango Salad**

*Confit of Silverhill duck leg served with mesculun leaves, pomegranate seeds, crispy onions and skin, ripe mango julienne ,raspberry dressing, balsamic reduction*

**Fire's Wood Fired Jumbo Tiger Prawns**

*Wood fired jumbo tiger prawns stuffed with sautéed chorizo and crayfish stuffing, cooked in olive oil and garlic butter, served with homemade brown soda bread*

**Wood Fired Spinach and Artichoke Gratin (V)**

*Spinach and artichoke gratin flavoured with nutmeg and aged cheddar with garlic crostinis*

Main Course

**10 oz Irish Hereford Prime Aged Rib-Eye Steak**

*Delicately marbled, with an eye of fat for a full bodied flavour, served with Pont Neuf chips and tobacco onions, a baby rocket salad and brandy pepper cream sauce*

**Glen Valley Irish Turkey Roulade**

*Roulade of Irish turkey fillet with sausage meat, sage and onion stuffing, decadent mashed potato and finished with a meat jus, buttered brussels sprouts and Jane Russell port and venison chipolatas*

**Monkfish Fillet with Asparagus and Hollandaise Sauce**

*Roast monkfish fillet served with creamy mash, buttered asparagus tips and basil hollandaise sauce*

**Aged Slaney Valley Irish Lamb Rump**

*Aged Slaney Valley Irish lamb rump **cooked medium**, served with carrot crush, creamy mashed potato, asparagus tips and a rich meat jus*

**Asparagus and Truffle Mezzelune Pasta (V)**

*Fresh handmade mezzelune half-moons, stuffed with truffle, served with asparagus tips and cherry tomatoes, tossed in a creamy broth with Masi aged olive oil*

Desserts

**Homemade Guinness and Brandy Christmas Pudding**

*Homemade zesty Guinness and Brandy pudding with Glenisk clotted cream and Bushmill's crème anglaise*

**Raspberry and White Chocolate Cheesecake**

*Raspberry and white chocolate cheesecake with fresh raspberries and coulis*

**Chocolate Pave**

*Chocolate genoise sponge soaked in Kirsch, topped with rich chocolate mousse and chocolate dust. Served a vanilla bean cream, all drizzled with a cherry sauce*

**Zesty Lemon Tart (GF)**

*A baked coconut base topped with zesty, caramelised lemon cream served with raspberry sorbet and Glenisk clotted cream*

**Bûche de Noel**

*Bûche De Noel, rolled light chocolate sponge with praline mascarpone filling, amarena cherries and lush chocolate sauce*

Tea or Coffee

Sides

€4.25 each

*Asparagus Tips with Hollandaise  
Green Beans with Bacon Lardons*

*Fire's Sinful Mash  
Spinach and Artichoke Gratin*

*Carrot Crush  
Pont Neuf Chips*

Please note parties of 6 or more are subject to a 10% discretionary service charge