

Starters

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

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

**Wood Fired Ardsallagh Goat's Cheese Bruschetta (V)**

*Wood fired Ardsallagh Irish cranberry goat's cheese with pecan and pistachio nuts crust and a chestnut honey drizzle*

**Claire Island Organic Smoked Salmon**

*Claire Island Organic Smoked Salmon, served with Fire roasted crispy capers, dill aioli, lemon wedge and Fire's house baked brown bread*

**Char Grilled Glin Valley Irish Chicken Caesar Salad**

*Char grilled sliced Irish chicken fillet with crisp baby gem leaves, giant croutons, oven roasted pine nuts and parmesan shavings*

**Black Mission Figs with Cashel Blue Cheese**

*Black mission figs with Cashel Blue cheese wrapped in parma ham with a drizzle of chestnut honey*

Main Courses

**8 oz Irish Hereford Prime Aged Sirloin Steak**

*Irish Hereford Prime aged 8oz sirloin steak topped with tobacco onions, served with Pont Neuf chips, a baby rocket salad and brandy pepper cream sauce*

**Glin 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*

**Fire Glin Valley Irish Chicken Supreme "Coq au Vin"**

*Fire style "Coq Au Vin"; Irish chicken supreme served on creamy mash and green beans with bacon lardons, pearl onions, and a wild mushroom and red wine reduction*

**Gorgonzola and Walnut Ravioli (V)**

*Handmade ravioli pasta filled with gorgonzola cheese and walnut, tossed with a blend of sweet peppers, roast cherry tomatoes and white wine, topped with rocket and Masi aged olive oil*

**Pan Fried Lemon Sole**

*Fillets of Lemon Sole dusted in flour and pan fried, served with lemon beurre blanc, decadent mash and buttered asparagus tips*

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. With amarena cherries, a vanilla bean cream. All drizzled with a cherry purée*

**Zesty Lemon Tart (GF)**

*A baked coconut base topped with zesty, caramelised lemon cream served with Featherbed Farm 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