
Starters

Fire Roasted Parsnip and Carrot Soup (V)*Fire roasted parsnip and carrot soup with cream and parsnip crisps***Fire Duo Fish Cakes***Fire's naturally smoked haddock and cod fish cakes served with sweet chilli dip***Black Mission Figs with Cashel Blue Cheese***Black mission figs with Cashel Blue cheese wrapped in parma ham with a drizzle of chestnut honey***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*

Main Courses

8 oz Irish Hereford Prime Aged Sirloin Steak (€4 supplement)*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***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***Herb Crusted Cod Fillet***Fresh herb crusted cod fillet, in roasted red pepper, chorizo barlotti beans, tomato and olive broth with a crisp pancetta wafer, buttery mash and green beans*

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 with amarena cherries and a vanilla bean cream, all drizzled with a cherry purée***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