

**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***Ardsallagh Irish Cranberry Goat's Cheese (V)***Wood fired Ardsallagh Irish cranberry goat's cheese with pecan and pistachio nuts and a chestnut honey drizzle***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***Wood Fired Spinach and Artichoke Gratin (V)***Spinach and artichoke gratin flavoured with nutmeg and aged cheddar with garlic crostinis***Main Courses****8 oz Irish Hereford Prime 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***Irish Rare Breed Tender Double Pork Rack***Irish rare breed tender double pork chop, pecan and apricot crust, served with 'champ', green beans, crispy crackling and a red wine jus***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****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***Traditional Apple Pie***Traditional apple tart with toasted almonds and Featherbed Farm French vanilla ice cream with a roast baby apple***Zesty Lemon Tart (GF)***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**Spinach and Artichoke Gratin  
Carrot Crush**Fire's Sinful Mash  
Pont Neuf Chips*

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