



THE BREHON  
HOTEL & SPA

## 3 COURSE STARTER

### Dublin Atlantic Prawn Cocktail

Poached prawns, Guinness croutons, brandy cocktail sauce, shredded gem  
1W | 2 | 3 | 6 | 7 | 10 | 12

### Clare Island seared salmon escallop

Fennel salad, avocado and clementine  
4 | 7 | 9

### Brehon soup of the day

### St Tolas Goat's Cheese, roasted heirloom beetroot

Crisp candied walnuts, white balsamic reduction  
1W | 7 | 8W | 12

### Charred Moroccan spiced cauliflower ,

Tahini and lemon dressing, pomegranate seeds, pickled red onions  
11 | 12

## MAIN

### Low and slow braised lamb shank

With mint-infused jus, hassleback potato and a fine ratatouille  
7 | 9 | 10 | 12

### Honey and garlic chicken supreme

Roast baby naves and shallots , mini fondant potato's honey and thyme chicken jus  
7 | 9 | 10 | 11 | 12

### Roasted turkey and honey glazed ham

Onion and sage stuffing, cranberry compote, creamy mash, rich turkey jus  
1W | 3 | 6 | 7 | 9 | 12

### Oven baked "Union hall" cod

Saffron and flaked lobster bisque, braised baby potatoes and tender stems, toasted gremolata panko  
1W | 3 | 4 | 7 | 9 | 12

### Pumpkin and sage gnocchi

Roasted pumpkin, served with a brown butter sauce and sage  
1W | 7 | 9 | 12

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### Steamed Christmas pudding

Butterscotch sauce, salted caramel ice-cream  
1W | 3 | 7 | 12

### Spiced panna cotta

Cardamom and cinnamon-infused panna cotta, poached pears and pistachio brittle  
1W | 3 | 7 | 8PI | 12

### Apple and cinnamon tatin

Caramelised calvados apples on puff pastry, vanilla bean ice-cream  
1W | 3 | 6 | 7 | 12

### Dark chocolate, raspberry and pistachio tart

Clotted cream and winter berries  
1W | 3 | 4 | 7 | 8PI | 12



#### Allergen coding

1W WHEAT | 3 EGGS | 4 FISH | 6 SOY BEANS | 7 MILK | 8PI PISTACHIOS | 8W WALNUTS | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHITES