

Gather Christmas Group Lunch Menu 42.50 euro per person

|STARTERS|

Seasonal Vegetable Soup, Gather Brown Bread.

Slow Cooked Duck Croquettes, Celeriac Remoulade, Burnt Apple Butter, Caper & Raisin.

Atlantic Seafood Chowder, Pastis & Dill Gather Brown Bread.

Panko Crusted **Prawns**, Dill Mayonnaise, Pickled Fennel & Apple.

Goats Cheese, Roasted Squash, Orange Dressing, Candied Walnuts & Pomegranate.

|MAINS|

Crispy **Chicken Flat Bread**, Romesco, Smoked Apple wood Cheese, Ranch Dressing, Gather Hot Sauce & Fries

Castletownbere **Crabmeat & Smoked Salmon**, Salsa Verde, Pink Onion, Pickles, Organic Leaves Brown Bread.

Beef burger, Brady's Beef, Pickle Courgette, Brioche Bun, Red Cabbage Slaw, Tomato Relish, Hand Cut Fries.

Smoked Knockanore Cheese **Arancini**, Sweet Potato Puree, Dressed Lentils, Toasted Pecan Crunch.

Roast **Turkey and Glazed Ham**, Sausage Meat Stuffing, Brussel Sprouts, Carrot Puree, Creamed Potato, Cranberry and Orange Compote, Sage and Onion, Turkey Jus.

|DESSERTS|

Black Forest in a Glass, Kirsch Cherries, Dark Chocolate Mousse, Chantilly Cream.

Apple and Cinnamon Crumble, Vanilla Ice Cream and Custard.

Buttermilk Panna Cotta, Poached Clementines, Homemade Honeycomb.

Warm Homemade Mince Pie, Rum Raisin Ice Cream & Vanilla Custard.



Gather Christmas Group Dinner Menu

55.5 euro per person

|STARTERS|

Seasonal Vegetable Soup, Gather Brown Bread.

Slow Cooked Duck Croquettes, Celeriac Remoulade, Burnt Apple Butter, Caper & Raisin.

Atlantic Seafood Chowder, Pastis & Dill Gather Brown Bread.

Panko Crusted **Prawns**, Dill Mayonnaise, Pickled Fennel & Apple.

Goats Cheese, Roasted Squash, Orange Dressing, Candied Walnuts & Pomegranate.

|MAINS|

Venison Ragu Canneloni, Crispy Kale, Pickled Redcurrants, Parmesan Sauce.

Pan Roast **Sea Trout**, Pressed Potato, Miso Glazed Greens, Conemara Seaweed Butter, Pickled Celeriac.

Braised **Beef Cheek**, Champ Potato, Parsnip Puree, Glazed Roast Onion, Salsa Verde Red Wine Jus. (7.5 Supplement)

Smoked Knockanore Cheese **Arancini**, Sweet Potato Puree, Dressed Lentils, Toasted Pecan Crunch.

Roast **Turkey and Glazed Ham,** Sausage Meat Stuffing, Brussel Sprouts, Carrot & Anise Puree, Creamed Potato, Cranberry and Orange Compote, Sage and Onion, Turkey Jus.

|DESSERTS|

Black Forest in a Glass, Kirsch Cherries, Dark Chocolate Mousse, Chantilly Cream.

Apple and Cinnamon **Crumble**, Vanilla Ice Cream and Custard.

Buttermilk Panna Cotta, Poached Clementines, Homemade Honeycomb.

Warm Homemade Mince Pie, Rum Raisin Ice Cream & Vanilla Custard.

Cashel **Blue Cheese**, Sheridans Crackers, Homemade Chutneys.