

Davis's

drumcliff

071-9163117

Starter

Crispy Breaded Mushrooms with Garlic Mayonnaise

Sesame, Honey & Sweet Chilli Glazed Chicken Wings

Goats Cheese Tartlet with caramelized Onions, Beetroot, Tomatoes, Roasted Peppers, Basil Pesto

Potato Skins Bake with Bacon, Crème Fraiche, Spring Onion & Melted Cheese, Garlic Mayonnaise

Melting Mozzarella Garlic Bread Bruschetta

Salmon & Cod Fishcake with a hint of Chilli, Tomato & Red Pepper Relish & Basil Pesto

Cajun spiced Chicken & crispy Bacon Caesar Salad with Croutons, Parmesan Shavings, Caesar Dressing

Winter Root Vegetable Soup served with Homemade Brown Bread

Main Course

Slow Roasted Local Irish Beef served with creamy Peppercorn Sauce

Traditional Roast Turkey with Sage & Onion Stuffing, Baked Rosemary Ham, Port & Cranberry Jus

Baked Fillet of Salmon with Lemon, Basil Pesto Cream Sauce

Chicken & Chorizo Pasta, Roasted Red Pepper & Tomato Sauce, topped with Rocket & Parmesan

Thai Green Chicken Curry (Lime, Chilli, Coriander & Coconut Milk), Basmati Rice & Poppadum
(Vegetarian Version available)

Davis's Style Chicken Maryland

Ballymaloe Relish Burger with Lettuce, Tomato, crispy Bacon, toasted Bap, garnished with Coleslaw

Pan seared Supreme of Chicken with Balsamic, Mushroom & Shallot Cream Sauce, Rocket Leaves

Slow cooked Confit of Silverhill Duck Leg (1 Leg) with spiced Winter Berry & Star Anise Sauce

Minute Steak (8oz) served with crispy fried Onion Rings and choice of Sauces: Black Pepper,
Garlic Butter or Homemade Jus (€5 Supplement)

Vegetarian Black Bean Burger lightly spiced with Garam Masala, Herbs & Onions,
served in a Toasted Bun, with Lettuce, Red Pepper Salsa & Rocket Mayonnaise

Dessert

Warm Chocolate Fudge Cake, Mint Ice Cream, Whipped Cream & Hot Chocolate Sauce

Traditional Christmas Pudding, Custard & fresh Cream

Meringue Nest with Seasonal Fruit Compote, fresh Cream & Caramel Crunch

Bread & Butter Pudding, Custard, Vanilla Ice Cream

Profiteroles with Vanilla Ice Cream & Hot Chocolate Sauce

New York Style Baked Cheesecake with creamy Toffee Sauce, fresh Cream & Caramel Crunch

Raspberry Pavlova Roulade with Raspberry Coulis & Vanilla Ice Cream

Caramelised Crème Brulee with Red Berries, Vanilla Ice-Cream

Caramel & Smooth Dark Chocolate Mousse on Butter Shortbread dusted with Cocoa
served with Passion Fruit & Mango Coulis

Tea or Coffee

€ 29.50