

A festive Christmas dinner table setting. In the foreground, two large, golden-brown pinecones are prominently displayed on a white tablecloth. To their right, there are sprigs of holly with bright red berries and green leaves. In the background, a dining table is set with white linens, wine glasses, and a red candle holder. A chalkboard sign in the upper right corner reads "Merry Christmas" with a small red bird illustration. The overall atmosphere is warm and celebratory.

CHRISTMAS

AT O'CONNELLS



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RESTAURANT CHRISTMAS LUNCH

SMALL PLATES

Brouders of Loughill Black Pudding
Bramley apple, wholegrain mustard cream

Josperised Courgette & Fior di Latte Mozzarella gf
Toonsbridge Fior di latte mozzarella, rocket leaves & basil pesto

Irish Waters Fish Cakes, Rocket, Chilli & Apricot Sauce gf

House Smoked Goatsbridge Trout
Tipperary crème fraîche, dill, focaccia
Spiced Carrot & Lime Soup gf

SMALL IRISH PRODUCERS PLATE

A selection from our small Irish producers with foccacia toast, Gubbeen chorizo, Toonsbridge fior di latte mozzarella, Brouders of Loughill black pudding, Laois devilled free-range egg, Goatsbridge Farm trout crush

MAINS

All served with winter vegetables

Josperised Mixed Grill of Winter Vegetables gf
Toonsbridge fior di latte mozzarella, herby potatoes

Herbed Breaded to-day's Irish Fish 'n Chips gf
Minted squashed peas, homemade tartare sauce

CLASSICS

Roast Breast of Turkey & Ham (gf on request)
Thyme leaf bread stuffing, cranberry sauce, bread sauce & three day gravy

Carved Roast Irish Hereford Prime Beef gf
Three day gravy, homemade horseradish cream, herby potatoes

Braised Shank of Irish lamb gf
Mushroom, red wine & smokey bacon

DESSERT

Warm Apple & Fruit Spiced Crumble
Mrs Hanarahan's port wine cream

Winter Cream Meringue
Co. Wexford blackcurrant fool & compote

Traditional Christmas Plum Pudding
Mrs Hanarahan's port wine cream & bourbon vanilla ice cream

Main Course + Small Plate 17
Classic Course + Small Plate 23
Add Dessert + Coffee 6

Main Course + Producer Plate 23
Signature Course + Producer Plate 29
Add Dessert + Coffee 6

Add a Christmas cracker & welcome
glass of prosecco or Green Saffron
mulled wine 3 per person

If you need a set price person this can be organised prior to the event, please discuss with Tom

There is a 10% service charge for parties of six or above which is distributed to all service & kitchen staff

Allergens - gf stands for gluten-free, please make our manager aware of any allergies. Full details of allergens available for our customer's viewing



CHRISTMAS

AT O'CONNELLS

RESTAURANT CHRISTMAS DINNER

SMALL PLATES

Brouders of Loughill Black Pudding

Bramley apple, wholegrain mustard cream

Josperised Courgette & Fior di Latte Mozzarella gf

Toonsbridge Fior di latte mozzarella, rocket leaves & basil pesto

Irish Waters Fish Cakes, Rocket, Chilli & Apricot Sauce gf

House Smoked Goatsbridge Trout

Tipperary crème fraîche, dill, focaccia

Spiced Carrot & Lime Soup gf

SMALL IRISH PRODUCERS PLATE

A selection from our small Irish producers with focaccia toast, Gubbeen chorizo, Toonsbridge fior di latte mozzarella, Brouders of Loughill black pudding, Laois devilled free-range egg, Goatsbridge Farm trout crush

MAINS

All served with winter vegetables

Josperised Mixed Grill of Winter Vegetables gf

Toonsbridge fior di latte mozzarella, herby potatoes

Herbed Breaded to-day's Irish Fish 'n Chips gf

Minted squashed peas, homemade tartare sauce

SIGNATURE

Grilled Fillets of Irish Waters Plaice gf

Homemade tartare sauce, chips

Roast Striploin of Irish Beef

Three day gravy, horseradish cream gf

Roast Breast of Turkey & Ham (gf on request)

Thyme leaf bread stuffing, cranberry sauce, bread sauce & three day gravy

DESSERT

Warm Apple & Fruit Spiced Crumble

Mrs Hanarahan's port wine cream

Winter Cream Meringue

Wexford blackcurrant fool & compote

Traditional Christmas Plum Pudding

Mrs Hanarahan's port wine cream & bourbon vanilla ice cream

Main Course + Small Plate 19
Signature Course + Small Plate 26
Add Dessert + Coffee 6

Main Course + Producer Plate 25
Signature Course + Producer Plate 32
Add Dessert + Coffee 6

Add a Christmas cracker & welcome
glass of prosecco or Green Saffron
mulled wine 3 per person

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