the peppermill
RESTAURANT AND WINE BAR

# Christmas LUNCH MENU

**12 – 3:45PM | 3 COURSE €46 PP**

## STARTERS

**Vegetable Soup**
garnished with crispy bacon,
served with homemade brown bread
1, 9, 12, 13
*Ask for vegan/vegetarian version*

**Garlic Mushrooms**
w/ garlic aioli
1, 3, 7

**Goat Cheese**
crispy goat cheese w/ caramelised pear,
toasted nuts, salad & house dressing
1, 3, 7, 8, 10, 12

**Courgette Carpaccio**
w/ orange, passionfruit vinaigrette, mixed lettuce,
toasted nuts, feta
1, 5, 7, 8, 9, 12
*Ask for vegan version*

## MAINS

**Turkey & Ham**
roast turkey, honey glazed ham, herb stuffing, mashed potatoes, cranberry sauce, gravy
1, 3, 7, 12, 13

**Blade of Beef**
8h braised blade of beef w/ butternut squash, maple and paprika puree, colcannon,
Bourguignon sauce
1, 7, 10, 12

**Lamb Curry**
Slow cooked lamb shoulder in rich Kerala style curry, infused with roasted spices,
caramelised onions, & garlic, served with rice
1, 4, 7, 9, 12

**Pan-seared Seabass**
with baby potatoes, peas, leeks, creamy lemon garlic sauce
1, 4, 7, 9, 12

**Risotto**
Creamy lemon infused risotto with grilled asparagus and burnt leek, extra virgin olive oil
1, 9

## DESSERTS

**Christmas Pudding**
w/ brandy butter and crème anglaise
1, 3, 5, 7, 8, 12, 13

**Chocolate & Orange Tart**
Belgian chocolate ganache &
candied orange
1, 3, 7

**Blackberry Posset**
Italian meringue, fresh blackberries,
crumble & mint
1, 3, 7, 8

**Bread & Butter Pudding**
With raisins, Crème anglaise and fresh whipped cream
1, 3, 7

**Vegan available on request*

## Tea/Coffee

### ALLERGEN INFORMATION

| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Cereals containing gluten | Crustaceans | Eggs | Fish | Peanuts | Soybeans | Milk | Nuts | Celery | Mustard | Sesame seeds | Sulphur dioxide | Lupin | Molluscs |

### DIETARY SYMBOLS

Coeliac friendly option available | Vegetarian | Vegan

WE OFFER COELIAC-FRIENDLY AND ALLERGEN-FREE MEALS WHERE POSSIBLE. WHILE WE STRIVE TO PREVENT CROSS-CONTAMINATION, WE CANNOT GUARANTEE A COMPLETELY ALLERGEN-FREE ENVIRONMENT. PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS.

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# Christmas DINNER MENU

4 – 9PM | €60 PER PERSON

## CHEF'S WELCOME

## STARTERS

**Vegetable Soup**
garnished with crispy bacon, served with homemade brown bread
1, 9, 12, 13
*Ask for vegan/vegetarian version*

**Prawn & Truffle Tagliatelle**
with crispy Parma ham and Parmesan
1, 2, 3, 7, 9, 10, 12

**Black Pudding Parcel**
with pear & lime chutney in filo pastry, served with kaffir lime jus
1, 7, 9, 10, 12

**Goat Cheese**
panko crusted goat cheese bon bon, honey whipped goat cheese in pickled beetroot, roasted walnuts & beetroot gel
1, 3, 7, 8

**Zucchini Involtini**
with almond ricotta, marinara sauce, extra virgin olive oil
1, 8, 9

## MAINS

**Beef Short Rib**
with sweet potatoes, maple and paprika purée, glazed baby carrots, balsamic jus
1, 7, 9, 10, 12

**Grilled Seabass**
with baby potatoes, julienne carrots, leeks and samphire, mussels, creamy curry sauce
1, 7, 9, 14

**Duck Leg**
confit duck leg, parsnip mash, madeira reduction, braised leeks, carrot crisps, orange pearls
1, 7, 9, 10, 12

**Roast Chicken Supreme**
hot honey glazed skin-on, bone-in chicken breast, potato pavé, pickled shallots, Cashel Blue velouté, toasted walnut crumb
1, 7, 8, 9

**Lemon Risotto**
creamy lemon infused risotto with grilled asparagus and burnt leek, extra virgin olive oil
1, 9 | Add Prawns (2)

## DESSERTS

**Christmas Pudding**
with brandy butter and crème anglaise
1, 3, 5, 7, 8, 12, 13

**Chocolate & Orange Tart**
Belgian chocolate ganache & candied orange
1, 3, 7

**Blackberry Posset**
Italian meringue, fresh blackberries, crumble & mint
1, 3, 7, 8

**Bread & Butter Pudding**
with raisins, crème anglaise and fresh whipped cream
1, 3, 7

*Vegan dessert available on request*

### ALLERGEN INFORMATION

1 Cereals containing gluten · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soybeans · 7 Milk · 8 Nuts · 9 Celery · 10 Mustard · 11 Sesame seeds · 12 Sulphur dioxide · 13 Lupin · 14 Molluscs

### DIETARY SYMBOLS

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# Christmas
# EXPERIENCE PACKAGES

## MAKE YOUR EVENING EXTRA SPECIAL

Immerse yourself in festive ambience, exceptional hospitality and attentive service, with beautiful food, fine wine and the magic of Christmas.

All packages include our **€60 Christmas Dinner** — chef's welcome bite and three courses.



## FESTIVE WELCOME
## €65 PER PERSON

Begin your Christmas evening with a chilled glass of Prosecco on arrival, followed by our chef's welcome bite and three-course dinner.



## WINE & DINE
## €75 PER PERSON

Enjoy our Christmas dinner experience with two glasses of your choice from our house wines.

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# Festive

## OPENING HOURS

| | |
|---|---|
| Tuesday 1 December | 5PM – 9PM |
| Wednesday 2 – Sunday 6 December | 12PM – LATE |
| Monday 7 December | CLOSED |
| Tuesday 8 – Sunday 13 December | 12PM – LATE |
| Monday 14 December | CLOSED |
| Tuesday 15 – Sunday 20 December | 12PM – LATE |
| Monday 21 – Wednesday 23 December | 12PM – LATE |
| Thursday 24 – Saturday 26 December | CLOSED |
| Sunday 27 December – Sunday 3 January | 12PM – LATE |
| Monday 4 – Friday 8 January | CLOSED FOR A SHORT BREAK |
| Saturday 9 January 2027 | BUSINESS AS USUAL |

WE LOOK FORWARD TO WELCOMING YOU
THIS FESTIVE SEASON