

# Farmer Browns Christmas Menu

## Appetizers

### CHICKEN WINGS

in Franks hot sauce with 'Cashel' blue cheese sauce and celery served with fries

### ⑦ WILD MUSHROOM & TRUFFLE SOUP

with a Parmesan tuille & Guinness brown bread

### ⑦ BAKED ST TOLA GOATS CHEESE TARTLET

with caramelized onions & candied crushed walnut with rocket

### CRAB CAKES

with celeriac remoulade

### CONFIT DUCK WINGS

Plum hoisin sauce with chili, coriander and blue cheese dip

### PRAWN PIL PIL

Tiger Prawn Pil Pil, Chilli, Garlic, Rocket, Sourdough toast

• €3 supp •

## Main Courses

### CHRISTMAS TURKEY & HONEY GLAZED BAKED HAM

Traditional turkey & ham with cranberry & walnut stuffing, roasted & mashed potatoes, roasted vegetables, Yorkshire pudding and gravy

### SEAFOOD TAGINE

Tiger prawn, mussels, calamari & haddock in a Moroccan style served pearl couscous & creme fraiche

### SLOW COOKED DAUBE OF BEEF

served with millionaire potatoes, carrot puree, tender-stem, parsnip crisps & jus

### THE FARMER BURGER & FRIES

Two 4oz Lambay Island beef patties, Dubliner cheddar, roasted red pepper, tomato, mixed leaves, red onion & aioli in a warm brioche bun served with fries

### STICKY BBQ RIBS

Irish pork ribs seasoned, slow cooked & served in a sticky BBQ sauce with celeriac remoulade, jacket potato & chive creme fraiche

### ⑦ BUTTERNUT SQUASH HOMEMADE PASTA

Ragu of butternut squash almond & wild mushroom with homemade pasta, bechamel & Parmigiano-Reggiano

### ⑦ ROASTED BEETROOT & GOATS CHEESE SALAD

Oven baked goats cheese with candied walnuts, quinoa, roasted beets & parsnip crisps in a rocket & spinach salad with balsamic vinaigrette

### 8OZ FILLET STEAK

29 day dry aged Irish steak char-grilled to your liking served with a choice of peppercorn sauce, bernaise or garlic butter and served with onions, mushrooms and fries

• €5 supp from set menu •

## Something Sweet

*Set Menu includes teas / coffees*

### CHOCOLATE SUNDAE

Hot Belgium chocolate brownie layered with vanilla ice cream, hot chocolate fudge and crushed toasted hazelnuts

### LEMON SORBET

served with homemade shortbread and raspberries

### BAILEY'S IRISH COFFEE

Coffee, Jameson, brown sugar & Bailey's infused cream

### GOOEY CHOCOLATE BROWNIE

served with vanilla ice cream & chocolate fudge

### PECAN PIE

served with butterscotch sauce & vanilla ice cream

### SELECTION OF ICE CREAM

Choose three scoops from vanilla, chocolate or strawberry

## €45 per person

*Includes ½ bottle house wine per person. Drinks reception on arrival and all night entertainment after dinner.*

- \*Menu subject to change - Book: [info@farmerbrowns.ie](mailto:info@farmerbrowns.ie) - 085 77 321 59 -