

TALLAGHT CROSS  
HOTEL + DUBLIN

# Christmas

## LUNCH MENU

### HOMEMADE SOUP OF THE DAY

please ask your server  
contains allergens

### CAESAR SALAD

pancetta. cos lettuce. herb crouton. shaved parmesan  
1c, 4, 7, 12

### DUCK LIVER PATE

pistachio crumb. blackberry compote. brioche toast  
1c, 3d, 4, 7



### PAN SEARED CHICKEN SUPREME

basil mash, wild mushroom and tarragon velouté  
1c, 4, 9, 12

### CROWN OF STUFFED TURKEY & HONEY GLAZED HAM

creamed mash, seasonal vegetables & red wine jus  
1c, 4, 7, 9, 12

### PEA & BROCCOLI RISOTTO

goats cheese. praline walnuts  
2, 4, 9, 12

all main courses served with honey roasted root vegetables & brussels sprouts with toasted chestnuts & pancetta



### WARM CHRISTMAS PUDDING

brandy custard & fresh cream  
1c, 3b, 4, 7

### HOMEMADE CHEESECAKE

served with fresh cream  
(contains allergens)

### SELECTION OF ICE CREAM

1c, 3b, 4, 7

**2 COURSES €25 / 3 COURSES €30**

1 Gluten (a) Barley (b) Spelt (c) Wheat (d) Rye (e) Oats 2 Peanuts

3 Nuts (a) Cashew (b) Almond (c) Pistachio (d) Hazelnut 4 Milk 5 Crustaceans 6 Molluscs 7 Eggs

8 Fish 9 Celery 10 Soy 11 Sesame 12 Mustard 13 Sulphur Dioxide & Sulphates 14 Lupin

[www.tallaghtcrosshotel.ie](http://www.tallaghtcrosshotel.ie)