

Christmas HOLOHAN'S

LUNCH 2 COURSES 27.50 / 3 COURSES 35.00
DINNER 2 COURSES 32.50 / 3 COURSES 40.00

STARTERS

Homemade breads, oils & herb butter (GF available)

Soup of the day, homemade wheaten, butter (GF & V available)

Prawn cocktail, baby gem lettuce, cucumber, Marie Rose sauce, homemade wheaten (GF available)

Caramelised red onion & goats cheese fritter, roast fig, balsamic reduction, toasted walnuts, frisée salad (Veg)

Duck liver & orange pate, tomato & caper chutney, soda bread croutons, pickled fennel (GF available)

Charred green festive salad, baby gem lettuce, peas, kale, charred clementine, pomegranate, toasted chestnuts (GF)(Veg)(V available)

MAINS

Holohan's Christmas Dinner, turkey & ham, pork, apricot & sage stuffing, brussels sprouts, roast potatoes, buttery mash, roast root vegetables, chestnut gravy (GF)

Holohan's Vegan Christmas Dinner, mushroom, chestnut, lentil & spinach wellington, roast potatoes, root vegetables, brussels sprouts, mushroom and thyme gravy (V)

8oz sirloin steak, tomato, chips, dressed salad & peppercorn sauce (GF) +5.00

Chicken supreme, champ, mushroom & spinach, celeriac puree, bacon jus (GF available)

Pan seared salmon, baby potato fondants, kale, tenderstem, scallion velouté (GF)

Fermanagh boxty dumplings - roast pumpkin, beetroot, spinach, kale, herb oil, chestnut & fried sage (GF)(Veg)(V available)

Holohan's pan boxty served with seasonal veg & choice of:

Braised beef & Guinness (GF)

Seafood, dill & white wine sauce(GF)

DESSERTS

Christmas pudding, crème anglaise, Bailey's cream (V available)

Lemon tart, Chantilly cream, frozen strawberries

Sticky toffee pudding, toffee sauce, vanilla ice-cream

Vegan brownie, chocolate sauce, raspberry sorbet (GF)(V)

Cheeseboard, grapes, crackers & apple and plum chutney +5.00 (Veg)(GF available)

SIDES

hand cut chips 3.80

truffle & parmesan chips 4.50

mash /champ / colcannon 3.80

seasonal vegetables 3.80

garden salad 3.80