



CHRISTMAS DINNER

Cream of Vegetable Soup

A rich and comforting blend of seasonal vegetables, simmered to perfection and served with freshly baked homemade Irish soda bread.

V, 1w, 1b, 1o, 1r, 3, 6, 7, 8a, 8b, 8c, 8ch, 8h, 8m, 8pc, 8pn, 8ps, 8w, 9

Caesar Salad

Crisp lettuce tossed in a creamy Caesar dressing, shaved Parmesan cheese, crispy Pancetta, and garlic croutons.

1w, 1b, 1o, 1r, 3, 4, 7, 8a, 8b, 8c, 8ch, 8h, 8m, 8pc, 8pn, 8ps, 8w, 10, 12

Crispy Chicken Wings

Coated in a fiery hot sauce or BBQ sauce, crispy and full of flavour, sprinkled with sesame seeds and served with blue cheese mayo and celery sticks.

1w, 1b, 1o, 1r, 8a, 8b, 8c, 8ch, 8h, 8m, 8pc, 8pn, 8ps, 8w, 10, 12

Prawn Pil Pil and Chorizo

Pan-fried tiger prawns with fresh chilli, garlic butter, cherry tomatoes, Chorizo and basil pesto, served with garlic bread.

1w, 1b, 1o, 1r, 3, 4, 8a, 8b, 8c, 8ch, 8h, 8m, 8pc, 8pn, 8ps, 8w, 9, 10, 12

Turkey and Ham

Tender slices of roasted turkey and honey-glazed ham served with fragrant herb stuffing, creamy mashed potatoes, Brussels sprouts, and tangy cranberry jus.

1w, 1b, 1o, 1r, 3, 6, 7, 9, 10, 12

Salmon Fillet with Dill Cream Sauce

Baked salmon served with silky dill cream sauce, smooth mashed potatoes, and seasonal samphire.

4, 7, 12

Braised Irish Beef Short Rib

Slow-braised in red wine and winter herbs until tender and rich, served with celeriac purée, roasted root vegetables glazed with honey and thyme and roasted Irish potatoes, finished with aromatic port wine jus.

1w, 1b, 1o, 1r, 6, 7, 8, 10, 12

Potato Gnocchi

Tossed in a velvety mushroom cream sauce, finished with fresh spinach and topped with warm Boilie goat cheese.

V, 1w, 1b, 1o, 1r, 3, 6, 7, 9, 10, 12

Arlington Assiette

V, 1w, 1b, 1o, 1r, 3, 5, 7, 8a, 8b, 8c, 8ch, 8h, 8m, 8pc, 8pn, 8ps, 8w, 12

ALLERGEN INFORMATION: Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let us know if you suffer from allergies or have special dietary requirements.

1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanut | 6 Soybean | 7 Milk | 8a Almond | 8b Brazil | 8c Cashew | 8ch Chestnut | 8w Walnut | 8h Hazelnut | 8m Macadamia | 8pc Pecan | 8pn Pine Nut | 8ps Pistachio | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur | 13 Lupin | 14 Molluscs