



Orchard House

STARTERS:

Pork Liver Pate

Served on toasted brioche with a homemade Cranberry chutney.

Seafood Chowder

Freshly made seafood chowder served with Homemade brown soda bread.

Duck Spring Rolls

Homemade duck spring rolls served on a bed of green Salad with mango chutney.

Seafood Vol-au-vent

Seafood vol-au-vent served with a green salad garnish

MAIN COURSE:

Irish Lamb Shank

Slow roasted irish lamb shank served with garlic roasted potatoes
On a bed of pan-fried mediterranean vegetables.

Oven Roast Turkey and Ham

Served with red cabbage, cream potatoes, seasonal vegetables
And a homemade jus.

Vegetarian Quiche

With sun dried tomatoes, spinach, goats cheese served with
Homemade onion marmalade and sweet potatoes.



Roasted Short Beef Rib

Slowed roasted short beef rib served with garlic and rosemary roasted potato, roasted seasonal vegetables and pepper sauce.

Confit Duck Legs

On a bed of red cabbage with a potato fondant and orange shallot jus.

Salmon Wellington

Oven baked in a puff pastry with spinach, ricotta cheese, and glazed Carrots served with a leak volute.

DESSERTS:

Traditional Mince Pies

Traditional mince pies served with custard.

Christmas Pudding

Christmas pudding served custard and brandy sauce.

Chocolate Raspberry Roulade

Chocolate raspberry roulade served with cream
And fruit garnish.

Cheesecake

Passion fruit cheesecake.

ALL DESSERTS AT THE ORCHARD HOUSE ARE MADE
FRESHLY BY OUR RENOWNED HEAD BAKER, IN HOUSE WITH
LOCALLY SOURCED INGREDIENTS.

Tea / freshly brewed coffee

€30.00 Per Person Dining in House

Last order date for Christmas takeaway is December 23rd
for pickup on December 24th before 6pm.
Takeaway price is €26.00 Per person.

Phone Number: 056 7712636