



**J.P. CLARKE'S**  
COUNTRY PUB



## CHRISTMAS SET MENU

*Homemade Soup of the Day* served with freshly made homemade breads

*JP Clarke's Creamy Seafood Chowder* with cod, hake, salmon and smoked haddock in a creamy broth

*Irish Smoked Salmon* with a beetroot and caper sauce, horseradish, crème fraiche and salad

*Pakora Prawns* in a tomato and chilli sauce with garlic and coriander yoghurt

*Warm St. Tola Goat's Cheese and Olive Bruschetta* with tomato and basil salsa

*Chicken Liver Parfait* with apple and plum chutney and toasted sourdough

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*Roast Turkey Steak* with ham, herb and onion stuffing, mash, brussel sprouts, root vegetables, thyme jus and cranberry sauce (Please allow 15 minutes)

*Char-Grilled 8oz Irish Sirloin Steak* with homemade chips, sautéed onions, pink peppercorn sauce or garlic butter

*Indian Chicken Curry* with basmati rice and poppadom

*Spicy Bean Bolognese* with tagliatelle and pan-fried halloumi

*JP Clarke's Gourmet Irish Burger* in a soft floury bap with a baked mushroom, red onion marmalade, crispy cos lettuce, blue cheese mayonnaise and homemade chips

*Fresh Fish of the Day*

*Seared Duck Breast* cooked medium, with roast butternut squash puree, braised chard, fondant potato and red current jus (Please allow 15 minutes)

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*Christmas Pudding* with brandy anglaise and vanilla ice cream

*Pear Tarte Tatin* with rum and raisin ice cream

*Sticky Toffee Pudding* with warm caramel sauce and vanilla ice cream

*Selection of Ice Cream* in a wafer basket with crème anglaise and raspberry puree

*White Chocolate Cheesecake* with dark chocolate sauce, passion fruit and mango sorbet

*Vanilla Panna Cotta* with honeycomb

SET MENU | 2 COURSES €23.50 | 3 COURSES €28.50

Available every day 12 - 9:30pm, from December 1<sup>st</sup> 2017