



€38.95

Festive

3 COURSE MENU

STARTER

HOMEMADE SOUP OF THE DAY

Served with Wheaten Bread

IRISH GOATS CHEESE AND CARAMELISED ONION VOL AU VENT

Mixed Leaves Salad, Balsamic
Reduction and Basil Pesto

CLASSIC PRAWN COCKTAIL

Marie-rose Sauce, Baby Gem
and Garlic Toast

MAIN

TRADITIONAL TURKEY AND HAM

Served with Creamy Mash, Onion and Sage Stuffing,
Tender Steamed Broccoli, Mixed Seasonal
Vegetables, Brussel Sprouts Cooked with Smokey
Bacon, Rosemary and Duck Fat Roast Potatoes
and Rich Homemade Gravy.

PEPPERED ROAST SIRLOIN OF BEEF

Homemade Yorkshire Pudding served with Creamy Mash,
Mixed Seasonal Vegetables, Brussel Sprouts Cooked with
Smokey Bacon, Rosemary and Duck Fat Roast Potatoes
and Rich Homemade Gravy.

GRILLED SALMON FILLET

On a bed of Chorizo, Potato Rosti, Spinach,
Grilled Asparagus, Prosecco Dill Sauce

VEGETARIAN PASTA

Penne Arabiata, Roasted Vegetables, Tomato,
Basil & Chilli Sauce served with Garlic Bread. (V)

DESSERT

WAREHOUSE FESTIVE DESSERT PLATTER

Trio of Desserts Served
with Crème Anglaise

IRISH CHEESE PLATTER

Crackers, Chutney
and Mixed Grapes

Christmas
2026

WAREHOUSE
BAR + KITCHEN