

Cois Locha Restaurant

Christmas Menu

Starters

Trio of Ripe Melon

with fruit coulis and mango & passionfruit sorbet (GF)

Chorizo & Manchego Cheese Quiche Tartlet (1w,3,7,9,12)

Garlic cream sauce, pesto dressed rocket leaves.

Goats' Cheese, Pear & Walnut (7,8)

Mixed leaves, pear & walnut dressed in house dressing,
beetroot glaze & chargrilled | goats' cheese

Homemade Soup of the day (1w,3,7,10,11,12) (AGF)

With freshly baked bread

Oak Smoked Salmon

Cream cheese lemon chive, with honey mustard dressing and seasonal leaves
(4,7,10,12)

Warm Smoked Chicken Salad with Sundried Tomatoes & Crispy Bacon (10,12)

Honey & Mustard dressed salad leaves

Mains

Grilled Hereford 10oz Sirloin steak (GF) (Supplement €8.50)

(1w,6,7,10,12)

with champ potatoes, tempura onion rings, whiskey peppercorn sauce

Roast stuffed Turkey & Baked Limerick Ham

Sage & onion stuffing, cranberry jus (1w,7,11,12)

Oven Roasted Chicken Supreme (7,9,12) (GF)

Garlic Mash & wild mushroom cream.

Pan seared fillet of Salmon (2,4,6,7,9,12,14)

with seared garlic prawns & sauce Vierge

Slow oven roasted pork belly (1w,6,7,12) (AGF)

apple puree, red wine reduction, on puree potato & crispy onion

Crispy boneless half roast duck (7,12) (GF)

braised red cabbage orange & Cointreau reduction

Chickpea, Potato & Spinach Curry

Poppadom basket & basmati rice (1w,7,8,9) (AGF)

Pan-fried fillets of sea bass (4,7,9,12)

With buttered greens, lemon and tarragon cream reduction

Desserts

Cheesecake of the Day (1w,3,5,7,8)

Served with fresh cream

Warm Apple & cinnamon crumble (1w,3,7,8,12)

Crème anglaise & vanilla ice cream

Banoffee pie (1w,3,7,8)

Fresh bananas, Chantilly cream & toffee on a biscuit base, butterscotch sauce

Pear & Ginger Upside down Cake (1w,3,5,7)

With vanilla bean ice-cream

Traditional Christmas Pudding (1w,3,6,7,8)

With vanilla bean ice-cream

Trio of Ice- Creams (1w,3,7,8) AGF

in a chocolate wafer basket, with butterscotch sauce

Warm Chocolate Brownie (1w,3,7,8)

Vanilla ice-cream & chocolate sauce

Tea or Coffee

€25.00 Mains only tea/ coffee

€37.50 Mains and dessert/starter & tea/ coffee

€47.00 Starter/mains/dessert & tea/coffee

Please ask to see our extensive Cocktail menu

- *Some products are produced alongside nuts/ nut oil so we cannot guarantee no trace.*
- *GF/AGF; If you are coeliac, highlighted dishes are Gluten Free/Available Gluten Free*
- *A range of other dishes can be prepared without gluten with minor adjustments so please inform your server. All soups, chowders, sauces are gluten free.*
- *Please ask your server to see our wine list supplied by Findlater wines.*
- *Please ask your server for our Vegan menu.*
- *All our breads & desserts are made in the hotel by our pastry team.*
- *All of our beef is Irish Hereford & sourced locally in ABP Nenagh and can be fully traced from farm to fork.*

ALLERGENS: 1=cereals containing gluten, 2= crustaceans, 3=eggs, 4= fish, 5= peanuts, 6= soya, 7= milk, 8 =nuts, 9= celery/celeriac, 10 =mustard, 11= sesame seeds, 12= Sulphur dioxide (sulphites), 13= lupin, 14= mollusc w=wheat