the green fork
RESTAURANT

Christmas Festive Menu 2026

TWO COURSES	THREE COURSES
€27.95	€32.95

Prices provisional · €5 supplement applies to lamb rump and steak

STARTERS

Classic French Onion Soup
Slowly caramelised onions in a rich savoury broth, topped with toasted baguette and melted mozzarella cheese.

Golden Fried Brie
Crispy breaded brie with cranberry relish and dressed leaves.

Irish Smoked Salmon
Served with lemon, capers, dill crème fraîche and brown bread.

MAIN COURSES

Traditional Roast Turkey & Ham
Herb stuffing, roast potatoes, creamy mash, seasonal vegetables, cranberry sauce and gravy.

Confit Duck with Braised Cabbage
Slow-cooked confit duck, served with creamy mashed potatoes, braised cabbage and a rich red wine jus.

Roasted Lamb Rump (€5 Supplement)
Served with creamy mash, seasonal vegetables and rosemary jus.

Wild Mushroom & Asparagus Risotto
Creamy Arborio rice with mushrooms, asparagus and herbs, topped with aged Parmesan cheese, with optional black truffle oil.

10 oz Striploin Steak (€5 Supplement)
Grilled 10 oz striploin steak, served with crispy chips, confit cherry tomatoes, seasonal vegetables and a rich black pepper sauce.

DESSERTS

Apple Crumble Tart
Warm apple crumble tart served with vanilla custard.

Chocolate Brownie
Rich chocolate brownie served warm with vanilla ice cream.

Traditional Christmas Pudding
Rich festive fruit pudding served warm with brandy sauce.