



Murph's
GASTRO PUB
at the Derragarra Inn



4 COURSE CHRISTMAS DINNER MENU

-To Begin-

Roast Vine Tomato & Pimento Soup served with brown bread. (CO)

Murph's Caesar Salad Seasonal leaves, crisp cos, bacon lardons, red onion, spiced croutons, cherry tomatoes, caesar dressing & reggiano shavings

Duo of Seasonal Melon served with a raspberry and mango coulis (CO)

Deep fried seeded Brie mesclun leaves, cranberry compote.

Murph's Famous Chicken Wings Spiced rubbed chicken wings, blue cheese dip, celery stick. (CO)

Moroccan Lamb & Pork Parcels Lemon & mango salad.

-Mains-

Roast Pave of Irish Beef. Sirloin of beef with a Chasseur sauce. (CO)

Sautéed Supreme of Local Chicken Leek & scallion potato cake, mushroom, pearl onion & tarragon cafe au lait sauce. (CO)

Roast Stuffed Turkey and Ham Sage and onion stuffing, cranberry sauce. (CO)

Pan seared fillet of Sea Bass Champ potatoes, sun-dried tomatoes & baby spinach ragout, vermouth cream sauce (CO)

10 oz Sirloin Steak Prime Irish Beef, sautéed mushrooms & onions, cognac & peppercorn cream sauce, (supplement €7.95) (CO)

Vegetarian Tortellini Stuffed with spinach & ricotta cheese in a sun-dried tomato and basil cream sauce.

Pot Roast leg of Lamb Dauphinoise potatoes, french beans lyonnaise. (CO)

All the above main courses are served with new potatoes and a selection of vegetables.

-To Finish-

Traditional Christmas Pudding served with brandy custard.

Murph's Chocolate Creation served with fresh cream

Selection of Ice-Cream served with fruit coulis (CO)

Raspberry & White Chocolate Roulade served with cream & ice-cream (CO)

Murph's Festive Cheesecake served with toffee sauce & fresh cream.

Tea/Americano & Mince Pies

€35.00 p.p.

(CO) Coeliac Option Available

