



Murph's
GASTRO PUB
at the Derragarra Inn



CHRISTMAS at Murph's 2021

-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)

Duck and Vegetable Spring Roll, Seasonal leaves, Sweet Chilli & Soya Dipping Sauce

-Mains-

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

Escalope of cajun Chicken Topped with salsa, Cheese glaze, fried pesto potatoes (CO)

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

Pan seared fillet of salmon 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 Trifle lace with sherry & fruit with a custard and cream topping

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

Salted caramel chocolate truffle cheesecake toffee sauce & fresh cream

Hazelnut & raspberry roulade cream & ice cream (CO)

Tea/Americano & Mince Pies

€39.95 p.p.



(CO) Coeliac Option Available

