



Murph's
GASTRO PUB
at the Derragarra Inn



CHRISTMAS DINNER MENU 2022

-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 (CO)

Spiced Pork Belly, Feta cheese, Pomegranate seeds, Mesclun leaves, Vintage Balsamic dressing.

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

Duo of Seasonal Melon served with a raspberry and mango coulis

-Mains-

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 John Dory. Saffron & Spinach encrasse potato, Braised Fennel, Vermouth Cream Sauce (CO)

10 oz Sirloin Steak Prime Irish Beef, sautéed mushrooms & onions, cognac & peppercorn cream sauce, (supplement €9.95) (CO)

Vegetarian Lentil Dahl. Sour Cream, Rice, Poppadum.

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

Slow cooked Silverhill Half Duck. Oriental Stir-fry, Plum Sauce (supplement €7.95)

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 laced 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

White Chocolate & raspberry roulade cream & ice cream (CO)

Tea/Americano & Mince Pies

€45.00 p.p.

(CO) Coeliac Option Available

