



# GASLIGHT

## BAR & BRASSERIE



### FESTIVE DINNER MENU



CHOOSE FROM 2 SITTINGS : 18.30 & 20.45

#### MAPLE & GIN GLAZED BELLY OF PORK **3,6,7,9,10,12**

Celeriac remoulade, port reduction

#### CAJUN CHICKEN CEASER, PANCETTA **1,3,6,7,9**

Sourdough croutons, parmesan cheese

#### SMOKED SALMON AND CRAB ROULADE **2,3,4,7,9,10**

Roasted beet salad, lemon and dill mayo

#### SOUP OF THE DAY

**6,7,9,10**

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#### ROAST TURKEY AND HERB STUFFING ROULADE **1,3,6,7,9,10,12**

Ham hock croquette, creamed cabbage, cranberry sauce

#### CHARGRILLED 7OZ RUMP FILLET OF BEEF **6,7,9,10,12**

Duck fat fondant potato, grilled flat cap mushroom, pink peppercorn sauce

#### BAKED FILLET OF HAKE **1,3,4,6,7,8,10**

With almond and chive crust wilted spinach, lemon beurre blanc

#### LENTIL AND MIXED NUT ROAST **1,3,6,7,8,12**

Sautéed baby carrots and sprouts, wild mushroom and brandy sauce

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#### XMAS PUDDING WITH BRANDY ANGLAISE

**1,3,6,8,12**

#### HOTEL MEYRICK DESSERT PLATE

**1,3,7,8,12**

#### BAILEYS PARFAIT, HAZELNUT PRALINE

**3,7,8,12**

**3 COURSES : €35**

INCL TEA/COFFEE

1 Cereal 2 Containing Gluten i.e. Wheat, Rye, Barley, Oats 3 Crustaceans i.e. Crab, Prawns 4 Eggs 5 Fish 6 Peanuts 7 Soybeans 8 Milk 9 Nuts 10 Celery  
10 Mustard 11 Sesame Seeds 12 Sulphur Dioxide & Sulphites 13 Lupin 14 Molluscs i.e. Mussels, Oysters & Scallops



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