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The Winding Stair Sample Christmas Lunch Menu, 2010

Winding Stair Restaurant

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Sample Christmas Lunch Menu

Soup of the day

Burren smokery, Ummera smokehouse and John Rogan's smoked fish plate with our Dillisk bread, crème fraîche, pickled cucumbers and caper-berries

Silverhill duck liver parfait with prune and cranberry chutney, sourdough toast and salad

Leek and Jerusalem artichoke tartlet with smoked Gubbeen cheese and almond dressing

Char-grilled Irish Aberdeen Angus sirloin with sticky onions, garlic butter and homemade chips

Alan Clarke's free roaming turkey with sage and chestnut stuffing, James McGeough's kassler, Brussel's sprouts and cranberry relish

Wild Irish venison with creamy potato bake, buttered kale, oyster mushrooms and plum sauce

Kilkeel hake with smashed lemon and crab potatoes, capers, roasted spring onion and buttery sauce

Chestnut brownie with orange sorbet

Pistachio and apricot tart

Homemade Christmas pudding with cream

Tea or Coffee

€32.95&12.5% service charge