

Sample Xmas Set Menu

Two Courses €35.95 Three Course €39.95

Subject to change and availability

Starters

Roasted Vine Tomato Soup

Parmesan cream, rustic baguette, celery stick

Millstone's Irish Seafood Chowder

Guinness stout bread, caper and caviar butter

Wild Atlantic prawn Bisque

Rich prawn soup, caviar cream, stout bread

Baked Portobello Mushroom ^(v)

Garlic crouton, forest mushrooms, melted camembert, tomato, toasted crumbs, hollandaise dressed herbs

Irish Crab Smoked Salmon Parcel (€4 supplement)

Chilled poached salmon, baby prawns, brandy marie rose sauce, stout bread, white crab meat crust, lemon caviar

Sautéed Organic Wild Prawns (€5 supplement)

Lemon, white wine, roast garlic butter, dipping baguette

Stuffed Yorkshire Pudding

Tender prime irish beef pan fried in brandy butter, mushrooms, onions, finished with beef jus, horseradish

Duck Paté

Pink peppercorn black seed crust, rustic baguette, red wine reduction, crispy Parma ham, rustic herbs

Trio of Pesto Bread ^{(v)(n)}

Smoked tomato pesto, baby mozzarella, basil and herb pesto, semi dried tomatoes, parmesan

Main Course

Roasted Turkey Breast

Free range turkey breast, fresh herb and chorizo stuffing, red wine gravy, roast winter vegetables, carrot and parsnip mash, port cranberry garnish

Wild Venison and Red Wine Stew

Traditional slow cooked stew with field mushrooms, winter vegetables and potato truffle & black pepper mash
Served with rustic baguette

8oz Chargrilled Prime Beef Burger and Frites

Lettuce, tomato, mayo, sauteed onion, crispy parma ham, grilled raclette/blue cheese/mature cheddar/baby mozzarella

Classic fish and Chips

Beer battered fresh haddock, caper, dill, gherkin tartare sauce, thick cut chips, crushed green peas, lemon

Slow Roasted Wicklow Lamb Belly

With crushed minted potato, parsnip & carrot puree, served with red wine & thyme sauce

Baked fillet of Salmon

Prawn and crab crust, mashed potato, green beans, lemon hollandaise, rustic herbs

Roast Goats Cheese Wellington ^(v)

Aubergine, peppers, courgettes, spinach, wrapped in puff pastry, fresh herb salad, hollandaise dressing

Vegan Tofu Steak ^{(v)(n)}

Green beans, courgettes, baby spinach, sautéed in virgin garlic oil, tomato and red wine sauce, rustic herbs, golden tomato salad

Millstone Steaks €5.50 Supplement

Served with house gratin & sauce of your choice

10oz Prime Rump ^(Irish grass fed)

This cut has a firm texture, with a very rich beef flavor

Chefs tips: Best enjoyed medium-rare or medium

Which allows the meat fibres to soften for a more tender flavoursome steak

9oz New York Striploin ^(Irish grass fed)

A little firmer than fillet, light even marbling, give this cut stronger flavor

Cooked to your preference

8oz Rib Eye off the bone ^(Irish grass fed)

Highly marbled with a large center of fat, giving this cut a juicy texture & succulent rich flavor

Chefs Tip: Best enjoyed medium-rare or medium which allows the fat to melt into this succulent steak

7oz Prime Irish Fillet steak ^(Irish grass fed)

Cut from the tenderloin, very tender steak, low in fat, milder in flavor
Cooked to your preference

Sauces & butters

(one complimentary sauce with any steak / extra sauce €2.75)

Brandy peppercorn,
Blue Cheese Peppercorn,
Red Wine jus,
Mushroom Sauce,
Hot Steak Sauce,
Fresh Herb Pesto,

Roast Garlic Butter,
Smoked Chilli Butter,
Blue Cheese Butter,
Béarnaise,
Horseradish Cream,
Smoked Tomato Pesto

Petit Sides €2.75

Gratin

House Gratin
Raclette Cheese
Pesto & Parmesan
Crumbled Blue cheese

Frites

House Onion Rings
Skinny frites/ Aioli
Hollandaise Frites
Thick Cut Steak Chips
Tru Parmesan frites
Sweet Potato/ Aioli
Halloumi Pesto Fries €3.75

Sautéé

Mushroom
Onion
Crushed Baby Potatoes
Buttered Green Beans
Wilted Spinach
Creamed Spinach
Root Vegetables

Mash

Buttered
Red Wine
Chorizo & Paprika
Truffle & Black Pepper
Garlic & Fresh Herb
Blue Cheese
Mature Cheddar & Onion
Carrot & Parsnip
Crushed Green Peas

Salads

Rustic Leaf & Herb
Vine Tomato & Pesto
Baby Spinach & Blue
Cheese