



'TIS THE SEASON

Festive Lunch

Celebrate the season with a festive lunch at Off the Bone Gastropub, where our chefs have crafted a special menu full of fresh, local ingredients and Christmas favourites. Whether it's a gathering with friends, family, or colleagues, you'll enjoy the perfect blend of flavour, comfort, and holiday cheer.

35 Per Person

== Gastropub ==
OFF THE BONE

FARM FRESH, OCEAN FRESH, MARKET FRESH

For an extra touch of seasonal magic, you can add a mulled wine reception and live entertainment to make your celebration truly unforgettable.



MENU

Festive Lunch

STARTER

PANKO CRUSTED GOATS CHEESE
Caramelised red onion, roasted beetroot, topped with hot honey & pink peppercorn dressing
(1(wheat), 3, 7, 12)

VEGETABLE SOUP
Toasted coconut croutons
(1(wheat), 3, 7, 9, 12)

SALMON & PRAWN TARTLET
Seasonal salad, dill & lemon crème fraiche
(1(wheat), 2, 3, 4, 7, 12)

CHICKEN & MUSHROOM PARCEL
Tender pieces of chicken, sautéed mushrooms, bound in a tarragon cream
(1(wheat), 3, 7, 12)

MAIN COURSE

TRADITIONAL TURKEY & BRAISED HAM
Pancetta, Brussel sprouts, herb stuffing, scallion potato & maple glazed carrots & parsnip
(1 wheat), 3, 7, 9, 12)

JOSPER BBQ FILLET OF SALMON
Sautéed potatoes, broccoli, garlic, soy & sesame dressing
(4, 6, 7, 9, 11, 12, 14)

ROASTED IRISH GRASS FED SIRLOIN OF BEEF
Yorkshire pudding, onion jam, honey & caraway roasted winter vegetables, shiraz red wine sauce
(1(wheat), 3, 7, 9, 12)

VEGETABLE THAI STIR FRY
Sautéed crunchy vegetables, chilli, lime, galangal & soy sauce
(1(wheat), 2, 3, 6, 7, 9, 10, 11, 12)

DESSERT

FESTIVE TRIO
Traditional Christmas pudding, baileys cheesecake & chocolate tart
(1(wheat), 3, 7, 12)

TEA / COFFEE

FRESHLY BREWED
To finish your festive lunch

Allergen Information:

1 Cereals (Containing Gluten), 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut
6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seed
12 Sulphur Dioxide, 13 Lupin, 14 Mollusc