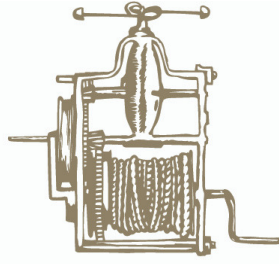


THE
SPITJACK
ROTISSERIE BRASSERIE

*Merry
Christmas!*



THE
SPITJACK
ROTISSERIE BRASSERIE

Starters

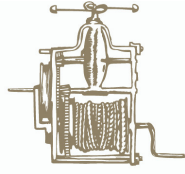
Home Made Chicken Liver Pâté
Spiced Plum Chutney, Baguette Crostini

Salt & Pepper Calamari
Tossed in Lemon Allioli, Sautéed Chorizo,
Red Pepper Coulis, Mixed Leaves

Rotisserie Chicken Croquettes
Panko Bread Crumb, Lemon & Thyme Allioli, Parma Ham Crisps

Pickled Heirloom Beetroot Carpaccio V/GF
Ardsallagh Goats Cheese Foam, Candied Walnuts,
Extra Virgin Olive Oil

Ballycotton Smoked Salmon
House Pickles, Celeriac & Crab Remoulade,
Guacamole, Brown Bread



THE
SPITJACK
ROTISSERIE BRASSERIE

Main Course

24 Hour Brined Rotisserie West Cork Chicken

Sage, Onion & Sausage Stuffing, Honey Roasted Winter Vegetables,
Gruyère Potato Gratin, Roasted Cranberries.

Twice Cooked Duck Leg

Warm Spices, Carrot & Orange Emulsion, Braised Red Cabbage,
Sardalaise Potatoes, Grilled Baby Leeks, Red Wine Jus

Pan Roasted Fish of the Day

Orzo Verde, Wilted Rocket, Chargrilled Red Peppers,
Tomato Tapenade

Rotisserie Pork Belly Porchetta (subject to availability)

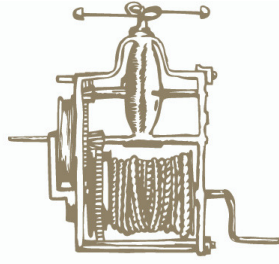
Crispy Crackling, Garlic Mash, Broccoli, Parsnip Purée,
Parma Ham Crisps, Juniper Berry Jus

Forest Mushroom Risotto

Shaved Asparagus & Fennel Salad, Mixed Forest Mushrooms,
Parmesan, Truffle Oil

Herefordshire Sirloin Steak (10Oz) - €6 supplement

Our 10 oz Steaks are 100% Herefordshire & Aged for 42 Days,
Mixed Seasonal Salad, French Fries, Peppercorn Sauce
Served Pink



THE
SPITJACK
ROTISSERIE BRASSERIE

Desserts

Potted Banoffee Pie

Chocolate Chip Biscuit, Happy Days Vanilla Ice-Cream

Vanilla Crème Brulée

Pecan Shortbread

Chocolate Brownie

Happy Days Vanilla Ice-Cream, Peanut Brittle Crumble

Christmas Pudding

Brandy Anglaise, Chantilly Cream

Tea & Coffee

Choose from our own privately roasted coffee or teas by Newby

V – Vegetarian GF – Gluten Free DF – Dairy Free