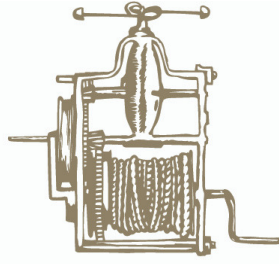


THE
SPITJACK
ROTISSERIE BRASSERIE

*Merry
Christmas!*



THE
SPITJACK
ROTISSERIE BRASSERIE

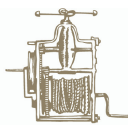
Starters

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

Home-Made Soup of The Day
Freshly Baked Soda Bread



THE
SPITJACK
RÔTISSERIE BRASSERIE

Main Course

West Cork Rotisserie Chicken*

24 Hour Brined with Thyme & Lemon, Rotisserie Breast & Leg,
Home-Made Chicken Jus

Pan Roasted Fish of the Day

Red Pepper Coulis

Rotisserie Pork Belly Porchetta* (subject to availability)

Slow Cooked Rotisserie Pork Belly, Lightly Stuffed with Sage & Garlic, Crisp
Crackling, Honey Mustard Sauce

Slow Roasted Rotisserie Glazed Ham*

Twice Cooked, Festive Glazed Joint of Irish Ham

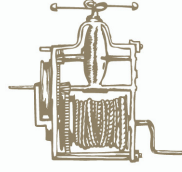
****All the above are served with Roasted Seasonal Vegetables and Your
Choice of Creamy Mash Potatoes or French Fries***

Herefordshire Sirloin Steak (6Oz) - €4 supplement

Our 6 oz Steaks are 100% Herefordshire & Aged for 42 Days,
Mixed Seasonal Salad, French Fries, Peppercorn Sauce
Served Pink

Honey Baked Goats Cheese Salad

Ardsallagh Goat Cheese Crostini, Pickled Heirloom Beetroot, Candied
Walnuts, Toasted Pumpkin Seeds, Carrot Ribbons, Cherry Tomato, Local
Mixed Leaves, Tarragon Dressing



THE
SPITJACK
ROTISSERIE BRASSERIE

Desserts

Chocolate Fudge Cake

Chantilly Cream

Lemon Posset GF

Homemade Rhubarb & Strawberry Compote

Apple Pie

Chantilly Cream

Chocolate Brownie

Chantilly Cream

Potted Banoffee Pie

Chantilly Cream

White Chocolate and Raspberry Blondie

Chantilly Cream

Orange and Almond CakeGF

Chantilly Cream

Baileys and Malteser Cheese Cake

Raspberry Coulis

Tea & Coffee

Choose from our own privately roasted coffee or teas by Newby

V – Vegetarian GF – Gluten Free DF – Dairy Free