



Festive Menu

This is a sample menu and is subject to minor changes

A Welcome Festive Cocktail

Starter

Chicken Liver Parfait

Cranberry Chutney, Sourdough Croutes, Dressed Baby Rocket

Beetroot Cured Sea Trout

Roasted Beetroot, Horseradish Cream

Crispy Pork Belly

Celeriac Risotto, Apple Puree

Gratinated Smoked Haddock & Leek Orzo

With Coolatin Cheddar, Dill Oil

Roasted Butternut Squash

Buttermilk & Nutmeg

Main Course

Onion & Sage Risotto

Smoked Onion Shells, Crumbled Feta Cheese

Baked Duncannon East Cod

Creamy White Bean & Saffron Cassoulet

Roast Loin of Wicklow Venison

Braised Endive, Creamy Brussel Sprouts, Roasted Chestnuts, Juniper Spiced Jus

Glazed Rib of Aged Wexford Beef

Creamed Kale, Roast Carrot, Beef Jus



Dessert

Rhubarb & Mixed Berry Crumble

Honeycomb Ice-Cream

Warm Chocolate Brownie

Warm Bailey's & Chocolate Sauce, Brown Bread Ice Cream

Irish Artisan Cheese Plate

Cashel Blue, Milleens, Gubeen, St Killian's Brie, Homemade Chutney, Candied Nuts

Marlfield House Christmas Pudding

Chantilly Cream, Brandy Butter

Coffee & Mince Pies

After Dinner Cocktails, Liqueurs, Brandies & Port, please ask your server for the Digestive Menu

Four Course Meal €55.00

As all our dishes are prepared to order, a short delay between courses is sometimes inevitable.

If you would like something more simply prepared, we would be happy to do that for you.

Guests are respectfully asked to ensure their mobile phones are switched off while in the public rooms

For allergen information please ask your server



Marlfield House Suppliers

Fish & Shellfish - Duncannon Fish & Kilmore Quay, Co. Wexford

Vegetables - our Garden & Cullen's, Co Wexford

Seasonal Berries - Green Berry from Gorey

Dairy - Killowen Farm & Wexford Creamery

Free Range Eggs - our neighbours Samuel & Maurice Allen

