

2 courses €23.95 CHRISTMAS SET DINNER MENU 3 courses €27.50

Soup of the day (V) (ACF)

Served with our own rustic brown soda bread and flavoured butter

Quail

Pan fried breast and confit leg, crispy ham, blue cheese croquette, smoked turnip

ABG Hot and sticky wings (ACF)

Sweet & spicy sauce, crozier blue dip, celery sticks

Salmon and Prawn fishcake

Breaded fishcake, winter leaves, pickled vegetables, citrus aioli

Roast turkey and smoked ham (ACF)

Creamy mash potato, sage & onion stuffing, roast rustic vegetables, pan gravy, cranberry sauce

Cider Braised Pork Belly (ACF)

Spiced Parsnip, apple, pork popcorn, mustard jus

Battered fish of the day

Battered fresh fish, twice cooked chips, pea and mint, our own tartar sauce

7oz ABG beef burger (ACF)

Homemade tomato ketchup, chorizo jam, gem lettuce, sweet pickled cucumber, tobacco onions, mature cheddar

Pan fried Plaice (CF)

Tartare hollandaise, asparagus, crispy chicken skin, spring onion mash

Gnocchi (V) (CF)

Truffled mushroom, blue cheese, fresh herb

Whiskey Parfait (ACF)

Jameson truffle, apple, cinnamon and whiskey, soaked apricots

Absolute Hotel's Christmas pudding

pistachio cream, cinnamon anglaise

Spiced Apple Pie

Poached apple, caramel apple puree, Almond Beurre Noisette

Clotted cream ice cream (ACF)

Winter berries, vanilla tuile

Mince Pies

Freshly Brewed Tea or Coffee

WE PROUDLY SOURCE INGREDIENTS LOCALLY

C.S. Fish, Doonbeg | Flesk Meats, Macroom | Noel O'Connor Meats, Raheen | Enda Aherne Roches Street

(V) – Vegetarian (CF) – Coeliac Friendly (ACF) – Available Coeliac Friendly

For details of all allergen information, please ask your server

WE SERVE ONLY IRISH BEEF