

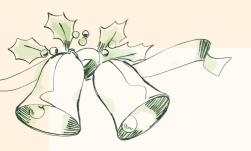
CHRISTMAS

2023 | 2024











CHRISTMAS DINNER

3 COURSES FOR €40 PER PERSON

TO START

HOMEMADE SOUP OF THE DAY (V)

Served with brown soda bread

SPICY BUFFALO CHICKEN WINGS

Blue cheese dip & celery sticks

HOMEMADE DUCK ROLLS

Served with sweet chilli dip

BURREN OAK SMOKED SALMON

Served with capers, red onion, mixed leaves and brown soda bread

MAINS

ROAST TURKEY & SLOW COOKED LIMERICK HAM

Served with herb stuffing, creamed potato, seasonal vegetables, roast red wine gravy and cranberry sauce

PAN SEARED FILLET OF HAKE

Served with creamed potato, seasonal mixed vegetables and a creamy white wine sauce

THAI YELLOW CURRY (GF) *Vegetarian or Chicken

Served with long grain rice

ROAST LEG OF LAMB

Served with creamed potato, seasonal vegetables, sage & onion stuffing, roast potato & red wine jus

DESSERTS

STICKY TOFFEE PUDDING

Served with vanilla ice cream and drizzled with toffee sauce

WARM APPLE CRUMBLE

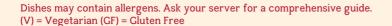
Served with vanilla ice cream and custard

SELECTION OF GELATO (GF)

Chef's choice, served with chocolate sauce

WARM HOMEMADE KINDER BROWNIE

Served with vanilla ice cream and Kinder Bueno sauce







CHRISTMAS LUNCH

2 COURSE | €27 PER PERSON 3 COURSE | €33 PER PERSON

TO START

HOMEMADE SOUP OF THE DAY (V)

Served with brown soda bread

SPICY BUFFALO CHICKEN WINGS

Blue cheese dip & celery sticks

HOMEMADE DUCK ROLLS

Served with sweet chilli dip

BURREN OAK SMOKED SALMON

Served with capers, red onion, mixed leaves and brown soda bread

MAINS

ROAST TURKEY & SLOW COOKED LIMERICK HAM

Served with herb stuffing, creamed potato, seasonal vegetables, roast red wine gravy and cranberry sauce

PAN SEARED FILLET OF HAKE

Served with creamed potato, seasonal mixed vegetables and a creamy white wine sauce

THAI YELLOW CURRY (GF)

*Vegetarian or Chicken

Served with long grain rice

ROAST LEG OF LAMB

Served with creamed potato, seasonal vegetables, sage & onion stuffing, roast potato & red wine jus

DESSERTS

STICKY TOFFEE PUDDING

Served with vanilla ice cream and drizzled with toffee sauce

WARM APPLE CRUMBLE

Served with vanilla ice cream and custard

SELECTION OF GELATO (GF)

Chef's choice served with chocolate sauce

WARM HOMEMADE KINDER BROWNIE

Served with vanilla ice cream and Kinder Bueno sauce

Dishes may contain allergens. Ask your server for a comprehensive guide. (V) = Vegetarian (GF) = Gluten Free



FESTIVE FINGER FOOD

€15 PER PERSON

DUCK SPRING ROLL

MOZZARELLA STICKS

CHICKEN GOUJONS

PRAWNS IN FILO PASTRY

POTATO WEDGES

Served with a selection of dips





EARLY BIRD OFFER

THROUGHOUT NOVEMBER

3 COURSES €30 PER PERSON

BOOKING ESSENTIAL

KATIE DALYS HERITAGE PUB & KITCHEN

12 CASTLE STREET CASTLE PARADE LIMERICK CITY V94 F7V7

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