

JASPER'S

FESTIVE MENU

APPETIZERS

O'Neil's Crispy Pork Belly Bites

Sriracha Peanut & Honey Hot Sauce,
Asian Salad, Toasted Sesame Seeds
(5,6,10,11,12) GF

Bruschetta

Pesto, Meadowfield Farm Goats Cheese,
Tomato, Red Onion & Basil on Focaccia
(1-wheat,7,8-pine nut,10,12) V, GF+

Cajun Spiced Calamari

Louisiana Tartare Sauce, Dressed Salad
Leaves (3,4,6,9,10,11) GF

Soup of the Day

Sourdough Croutons, Homemade Brown
Bread (1-wheat,6,7,9) GF+,V,V+

Redmond Farm Beef Brisket Croquette

Caramelized Red Onion, Bearnaise Sauce
(1-wheat,3,6,7,10,12)

MAIN COURSES

6 hour Slow Braised 10oz Beef Featherblade Steak

Gratin Potato, Green Beans, Pepper Sauce
(6,7,9,12) GF

Grilled Kilmore Hake

Mussel, Chorizo, Spinach & Potato Hash, Tomato
Salsa, Chive Butter Sauce (4,6,7,9,10,12,13) GF

Risotto

Mushroom, Spinach & Butternut Squash Risotto
with Aged Parmesan, Truffle Oil (6,7) GF,V,V+

Grilled Salmon

Creamed Potato, Tenderstem Broccoli, Creamy
Tomato, Dill & Prawn Sauce (2,4,6,7,13)

Jasper's Spiced Italian Sausage and Savoury Beef Macaroni "au Gratin"

Garlic Bread, Rocket Salad (1-wheat,6,7,9,12)

DESSERTS

Warm Apple & Blackberry Crumble

Vanilla Ice Cream (3,8-almond) GF,Vegan+

Baileys & Malteser Cheesecake

Bueno Hazelnut Sauce (1-wheat,3,6,7)

Chocolate enrobed Profiteroles

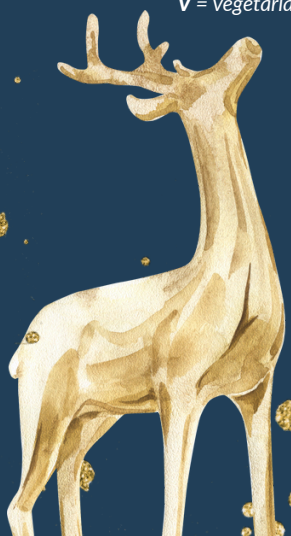
Honeycomb Ice Cream, Crème Anglaise
(1-wheat,3,6,7)

Chocolate & Hazelnut Fondant

Iced Raspberry Sorbet (1-wheat,6,8) Vegan



V = vegetarian V+ = can be made vegan GF = gluten free
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Glass of prosecco on arrival!

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3 Course Meal & Glass of Prosecco on Arrival

€47pp Early Bird from 5pm-6.15pm.

€52pp 6.30pm-9.30pm

