Eala Bhan Pre-Theatre Festive Menu



~ STARTERS ~

Soup du Jour Homemade Soup of the Day

3 course set menu only €44.95 5 till 6.20pm

Mullaghmore Fish Cake

Hake, Sea trout, Smoked Salmon, black sesame mullaghmore fish cake, dill and saffron aioli, micro greens, pomegranate seeds, dressed baby leaf salad

Crispy Slicky Fillet Beef Strips

Sherlock's of Tubbercurry marinated strips of beef fillet in a crispy batter tossed in lime, fresh chilli ginger, drizzled sticky sauce sesame seed with crisp stir fried veg and fresh noodles

Bluebell falls Goats Cheese & Peach Bon Bons

Bluebell falls honey, garlic & thyme warm goats cheese bon bons, microgreens, pan seared peaches, drizzled with local honey

Duck Duo

In house duck liver pâté, smoked duck breast served with red onion marmalade, dried figs, rolled ciabatta, dressed baby leaf salad



Traditional Stuffed Turkey and Ham Served with chive mash potato and red wine jus

When the Boat comes in Locally sourced market fish hand picked by Anthony

Chicken Supreme

Supreme of Irish Chicken, creamy chive buttery mash, Kellys of Newport white pudding crumb, Athru whiskey mushroom reduction

12 hour slow cooked pork belly
Feeney's of Sligo pork belly cooked in orange and star anise, leek buttered mash, black pudding disc, cherry sauce

Braised featherblade of beef

Slow cooked braised featherblade, creamy chive buttery mash, roast carrot, wholegrain mustard burnt shallots, rich beef demi glace

Vegan & Vegetarian
Please ask your server!

~ DESSERTS ~

Mini Baked Alaska

Vanilla ice cream, sponge cake with lightly browned meringue, served with coulis, fresh fruit

Honeycomb milk chocolate mousse
Light milk chocolate mousse, pistachio crumb, homemade honeycomb

Baileys Cream Panna Cotta
Perfectly blended Baileys vanilla pannacotta, fresh cream and honeycomb

Baked Creme Brûlée Cheesecake

Warm salted Carmel topped with honeycomb dust

Apple and Pear crumble

Warm apple & pear crumble with vanilla almond crumb, custard & fresh cream, fruit coulis

Eala Bhan Christmas Pudding

Warm Christmas Pudding served with warm custard and vanilla icecream

















