

# TAYLOR & GLAY

## *Christmas Menu 2019*

### STARTERS

Bullitt prawn cocktail

Maple roast parsnip  
and apple soup, sourdough

Borlotti bean hummus, flatbreads

Salt beef terrine, grape mustard

### MAINS

Cornfed chicken supreme,  
smoked bacon and mushroom stuffing,  
burnt onion cream

Daube of beef, roasted garlic croquette,  
red wine jus

Salmon, spiced cauliflower,  
molee curry sauce

Sage and apple stuffed porchetta,  
cranberry and redcurrant sauce

Mushroom, leek and gubbeen pie,  
Jerusalem artichoke gratin

### DESSERTS

Christmas pudding trifle

Spiced orange and  
chocolate pot, shortbread

Cherry and almond cake,  
citrus cream

Irish farmhouse cheese,  
walnut butter

### LUNCH

Mon - Thurs £25.00

Fri - Sat £32.50

### DINNER

Mon - Thurs £32.50

Fri - Sat £39.50


Terms and conditions apply. A discretionary 10% service charge will be added to your bill for parties of 6 or more. Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.



# TAYLOR & CLAY

## *Festive Express Lunch Menu*

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**£20.00 P.P.  
AVAILABLE MONDAY  
TO THURSDAY**

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### **TO START**

Festive flatbreads and bits

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### **MAINS**



Cornfed chicken supreme,  
smoked bacon and mushroom  
stuffing, burnt onion cream

Daube of beef, roasted garlic  
croquette, red wine jus


Mushroom, leek and gubbeen pie,  
Jerusalem artichoke gratin

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### **TO FINISH**



Tea or coffee and a sweet treat



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