



THE JAMES JOYCE IRISH PUB

2016 Christmas Dinner Menu

...— STARTERS —...

SOUP OF THE DAY

Ask your server for our chef's daily creation

DUBLIN DATES

Goat cheese filled sweet dates wrapped in crisp bacon

WARM BEET & GOAT CHEESE SALAD

Artisan greens with red beets, caramelized onions, spiced walnuts, goat cheese and an apple cider vinaigrette.

...— MAINS —...

BLACKENED ATLANTIC SALMON

Served with your choice of creamy garlic mash and seasonal vegetables or
A kale and red cabbage salad with fresh apples and cranberries

BEEF AND GUINNESS STEW

Fork tender sirloin tips, casseroled with root vegetables and fresh herbs.
Served with mashed potatoes.

BRAISED LAMB SHANKS

Served on colcannon mashed potatoes
With a red wine gravy and root vegetables.

...— SANTA'S TREAT —...

CHOCOLATE & RASPBERRY MOUSSE

GLASS OF HOUSE RED OR WHITE

2 COURSE \$ 23.95 | 3 COURSE \$ 28.95

