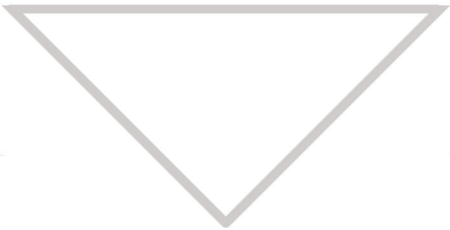




CHRISTMAS MENU



STARTERS

PRAWN WONTON

Prawns wrapped in basil leaves and wonton sheet, served on bed of rocket leaves, bell pepper, cucumber, and Asian sticky sauce.

PORK BELLY (GFA)

G10

A tender piece of slow cooked pork belly marinated in Bulmer's Irish cider, tempered savoy cabbage, quail egg and remoulade sauce.

DEEP-FRIED BRIE (V)

Deep-fried brie cheese in a panko breadcrumb with mixed leaves salad, pomegranate sauce and tomato relish.

CONFIT OF DUCK SALAD

Slow cooked duck served with roasted three colour bell paper, mixed leaves salad, red onion, parmesan cheese and balsamic reduction.

SWEET TOOTH 101

CLASSIC CRÈME BRULÉE

APPLE CRUMBLE

Poached apple with coconut crumble served with cream Anglaise.

CHOCOLATE DELICE

Dark chocolate brownie served with vanilla ice cream, caramelized walnuts, and cream caramel sauce.

THE MAIN EVENT

PAN-FRIED SALMON (GFA)

Fillet of salmon served with scallion mash, prawn bisque.

CHICKEN SUPREME

Grilled supreme of chicken served with lyonnaise potatoes and bourguignon sauce.

KOPA 80Z RIB EYE (GFA)

Prime Irish 80z rib eye steak cooked in our Kopa Grill garnished with crispy fried onions, fondant potato, vine cherry tomatoes and peppercorn sauce.

SEAFOOD LINGUINE

Seafood mix of fresh mussels, calamari, tiger prawns and salmon in a slightly spicy tomato and white wine sauce served with linguine pasta.

KOPA 80Z VEAL

80z steak of veal cooked in our Kopa grilled served with colcannon mashed potatoes and tarragon jus.

THE NEW YORKER (GFA)

Irish angus beef minced with herbs and spices chefs, 101 burger sauce, crisp pancetta, melted swiss cheese, rooster fried onions, diced tomato, romaine lettuce, on a brioche bun. Served with French fries or our 101 garlic rosemary potatoes.

€41.95

VG: Vegan Dish

GFA: Gluten Free Adaptable (PLEASE ASK SERVER FOR DETAILS)

V: Vegetarian Dish