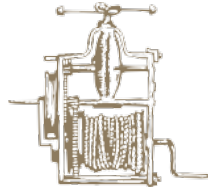




SPITJACK
ROTISSERIE BRASSERIE

Welcomes



THE
SPITJACK
ROTISSERIE BRASSERIE

Starter

ROTISSERIE CHICKEN CROQUETTES

(1w,4,8,10,13)

Pulled Rotisserie Chicken, Bacon Crumb, Homemade Lemon & Thyme Aioli

FESTIVE CHRISTMAS BRIE

(1,4,8,11,13)

Crisp Fried Wedges of Brie, Pear & Rocket Salad, Cranberry & Apple Chutney, Toasted Pine Nuts, Pickled Red Onion

CHRISTMAS PORK TERRINE

(1W,4,8,9,11,13)

Country Style Terrine, Beetroot Relish, Sourdough Toast, Cornichons

SOUP OF THE DAY

(1W,2,8)





Main

WEST CORK ROTISSERIE CHICKEN*(1,2,4,8,10,11,13)

24 Hour Brined with Thyme & Lemon, Rotisserie Breast & Leg,
Rotisserie Chicken Jus

PORK BELLY PORCHETTA* (subject to availability)

Slow Cooked Rotisserie Pork Belly, Lightly Stuffed with Sage & Garlic,
Crisp Crackling, Rotisserie Jus

HONEY GLAZED SLOW ROASTED ROTISSERIE HAM*

(1,2,4,8,10,11,13)

Twice Cooked Joint of Irish Ham, Rotisserie Jus

BALLYCOTTON SALMON & COD FISHCAKES*(1,3,4,5,8)

Lemon & Thyme Aioli

** All the above are served with Honey Roasted Carrots*

Brussel Sprouts, Roast Carrot Purée,

Pigs in Blankets, Sausage & Sage Stuffing & a Choice of Creamy Mash Potatoes or

FESTIVE BRIE SALAD (1,4,8,11,13)

Warm Salad of Butternut Squash, Caramelised Red Onion Relish, Roasted
Red Peppers, Rocket, French Dressing, Pumpkin Seeds, Marinated
Artichokes

THE SPITJACK CAESAR SALAD (1W,2,4,5,8,11,13)

Rotisserie Chicken Breast, Baby Gem, Croûtons,
Crispy Bacon, Shaved Parmesan, Caesar Dressing

THE CHRISTMAS BEEF BURGER (1W,2,4,8,11,13)

Beef Burger, Crispy Bacon, Tomato Relish, Crisp Fried Brie, Cranberry Infused
Dijon Mustard, Gherkin, Cheddar Cheese, Pigs in Blankets, French Fries





Desserts

DULCE DE LECHE PECAN BROWNIE (1W,4,7,8,9PEC)
Caramel Drizzle, Toasted Pecans, Chantilly Cream

BAILEYS & WHITE CHOCOLATE CHEESECAKE (1W,4,8)
Chocolate Crumb, Chantilly Cream

CHERRY & ALMOND CRUMBLE TART (1W,7,8,9ALM,11,13)
Chantilly Cream, Brandy Anglaise

MENU PRICE

3 COURSES €32

2 COURSES €28

Allergens List

1-Gluten. 2- Gluten Alternative. 3-Crustaceans.
4-Eggs. 5-Fish. 6- Peanuts. 7- Soybeans. 8-
Dairy/Milk. 9-Nuts. 10 -Celery. 11-Mustard. 12-
Sesame. 13- Sulphites. 14-Lupin. 15-Molluscs
HAZ- Hazelnuts, PEC- Pecan , PN- Peanuts
P-Pinenuts AL-Almonds B- Barley



Please note that all our desserts are made in house and they might contain traces of nuts.
All Prices Include VAT, Allergen menu available upon request.