

TWISTBAR & BISTRO

EXECUTIVE HEAD CHEF - EOIN O'CONNOR

CHRISTMAS MENU 2026

MULLED WINE RECEPTION



STARTERS

Roast Winter Vegetable Soup

our own treacle bread (1a, 1f, 4)

Union Hall Creamy Seafood Chowder

fresh fish from Union Hall, potatoes, scallions, house treacle bread (1a, 1f, 4, 8, 9, 13)

Lemon & Thyme Whipped Ricotta (v)

roasted aubergine, Healy's honey, toasted pumpkin seeds, basil oil, sour dough toast (1a, 4)

Bloody Mary Cured Salmon

Worcestershire sauce, spicy pickled cucumber, shaved celery, creme fraiche, semi-dried cherry tomatoes, our own treacle bread (1a, 1f, 4, 8, 9, 12, 13)

Slow Roasted Pork Belly

burnt onion puree, crispy onions, cherry molasses, cucumber & red onion slaw (4, 10, 12, 13)

MAINS

All served with roasted white wine & parmesan Brussel sprouts, honey roasted root vegetables, creamy mashed potato

Roast Breast of Irish Turkey & Bacon

Folláin cranberry sauce, roast chestnut and raisin stuffing, roast red wine gravy (1a, 4, 9, 13)

Pan Roasted Fillet of Atlantic Hake

crushed parsley baby potatoes, confit leeks, shrimp & caper cream sauce (4, 5, 8, 13)

Roast Loin of Irish Venison

parsnip puree, confit leeks, Clonakilty Black Pudding, pomme dauphinoise, burnt leek powder (4, 9, 13)

Roast Supreme of Shannon Vale Chicken

creamed wild mushroom sauce, pomme puree, baby carrots (4, 12, 13)

Braised Beef Cheek Bourguignon

pomme dauphinoise, pearl onions, smoked bacon lardons, button mushrooms, crispy kale (4, 9, 12, 13)

Roasted Celeriac & Pecorino Lasagna

garlic cream béchamel, celeriac remoulade, toasted garlic sour dough (1a, 4, 7, 12, 13)

DESSERTS

Warm Orange & Rhubarb Crumble

creme anglaise, freshly whipped Clóna cream (1a, 4, 7)

Traditional Christmas Pudding

warm vanilla custard, vanilla ice-cream (1a, 4, 7, 13)

Pistachio Baklava

freshly whipped Clóna cream (1a, 3f, 4, 7)

Plum & Apple Cobbler

lemon and orange zest, vanilla ice-cream (4, 7)

Dark Chocolate Cake

winter berry compote, freshly whipped Clóna cream (4)

Pumpkin Spice & Red Wine Poached Pears

vanilla ice-cream (4, 13)

Tea, coffee & mini mince pies

Allergen Key

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

While every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces of other allergens may be present due to the nature of our kitchens and operations.

Please advise our team members of any dietary requirements you might have.