



CHRISTMAS MENU

2026





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£39.95

To Start

VEGETABLE BROTH

served with House Baked Wheaten Bread

DUCK WINGS (C)

Sticky Confit Duck Wings, glazed with Honey Soya and Chilli Sauce, Toasted Sesame Seeds and Spring Onions

CHICKEN GOMA

Crispy chicken breast served with a rich Japanese-style sesame sauce, spring onion, sesame seeds

BREADED BRIE(V)

mixed leaves & chilli jam

SALT & CHILLI CHICKEN

Crispy Fried Shredded Chicken, Salt 'n' Chilli Spice, Spring Onions and Bell Peppers, served with Baby Leaves and Chilli Mayo

PRAWN COCKTAIL

North Atlantic Prawns, House Wheaten with Dressed Leaves and Marie Rose Sauce

CAESAR SALAD (GFO)

Grilled chicken served with baby gem lettuce, crispy bacon, garlic and herb croutons, caesar dressing & parmesan shavings

ALLERGIES

Some of the dishes can be altered/modified to suit celiac customers. Please ask your server for details Our food is freshly prepared so we cannot guarantee that any product is free from allergens due to the risk of cross contamination.

Please ask staff for a copy of our allergen guide

C = Coeliac GFO = Gluten Free Option V = Vegetarian option

(Dishes marked with GFO or VO can be altered to suit a vegetarian or Gluten Free diet)



Mains

TURKEY & HAM

Locally sourced Turkey and Sugar Baked Ham,
Homemade Herb & Onion Stuffing, Chipolata
Sausages and Pan Gravy

DAUBE OF BEEF

Succulent Slow Cooked Irish Beef, carrot puree
& choice of red wine jus or peppercorn sauce

8OZ RUMP STEAK (GF)

Prime Irish Rump Steak, cooked to your liking,
served with beer battered onion ring, sautéed
mushrooms & peppercorn sauce (£8 supp)

SUPREME OF CHICKEN

Chicken Fillet served with with Herb
& Onion Stuffing, with
Bacon & Leek Sauce

SALMON (GFO)

Salmon fillet, crispy bacon, tomato confit,
champ, bacon & Leek sauce

ALL MAINS ARE SERVED WITH CHEF'S
SELECTION OF SEASONAL
VEGETABLES AND POTATOES

Vegetarian

CHEF'S VEGETABLE CURRY (V) (C)

Chef's Chinese style curry & mixed
veg served with rice or chips



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Dessert

BAILEYS CHEESECAKE

served with Vanilla Ice Cream

CHOCOLATE FUDGE CAKE (GF)

served with vanilla ice cream

CHRISTMAS PUDDING

served with brandy sauce & toasted nuts

WINTER BERRY ETON MESS

Served with cream & winter berries

BANOFFEE PIE

Served with vanilla ice-cream



BOOKING INFO

TO BOOK CREATE A
CHRISTMAS ENQUIRY VIA
WWW.FIDDLERSRESTBAR.COM

Served from 27th November

Open 7 Days a week from 16th Dec December
serving food from 12-6pm daily

£10 deposit per person

Private venue hire available

Food served 12-4pm Christmas Eve

Kitchen closed Christmas Day & Boxing Day

BOOKING TERMS

Bookings will be held for **2 weeks only** & will be automatically released if the deposit and booking details has not been received. A non-refundable and non-transferable deposit of £10 per person is required to secure all bookings, deposit requests will be sent via online booking system. Two weeks prior to your party night you will be contacted to confirm final numbers & to pre-order your meal. Any change in numbers booked originally and on the form will result in a loss of deposit for this person / persons.

Pre-Orders must be received no later than 72 hours prior to your booking via the Online Pre-Order Form

Account / Credit facilities are not available Payment of deposit will be considered full agreement to the Terms & Conditions outlined above.

A discretionary 10% service charge will be added to tables of 8 or more.

Bookings via www.fiddlersrestbar.com