

Take
room8
Home for Christmas



start with

PRAWN & CHORIZO FLATBREAD €8.50

AVOCADO PESTO | CUMIN HUMMUS | PICKLED VEGETABLES | CORRIANDER DUKKAH

HOT & STICKY CHICKEN WINGS €7

HOUSE MARINADE | CELERY & LIME AOILI

BRAISED BEEF RAVIOLI €8

12 HOUR BEEF | VEGETABLE BROTH | CRISPY KALE

CAULIFLOWER THREE WAYS €7

ROAST CAULIFLOWER PUREE | BANG BANG CAULIFLOWER | PICKLED CAULIFLOWER | CRUSHED PEANUT | CORRIANDER OIL

ASIAN BBQ DUCK POTATO SKINS €8

HOI SIN JAM | CHIVE CREME FRAICHE

SOUP OF THE NIGHT €5

HANSEL & GRETAL MULTISEED BREAD / GF BREAD

GOATS CHEESE DUO €8

HONEY WHIPPED GOATS CHEESE | SEA SALT FOCACCIA | CRANBERRY CHUTNEY | GOATS CHEESE CANDIED WALNUT CROQUETTE | SWEET BEETROOT GINGER KETCHUP

Indulging in

€5.50

TRIPLE CHOCOLATE TIRAMISU ICE CREAM CAKE

HONEY COMB COOKIE CRUMB

WARM STICKY TOFFEE PUDDING

SALTED CARAMEL ICE CREAM | MAPLE BUTTERSCOTCH SAUCE

WARM LEMON CURD PIE

RASPBERRY SORBET

BLACK FORREST CHEESECAKE

MARASCHINO CHERRIES | MARSCAPONE CREAM | DARK CHOCOLATE SOIL

WARM DOUBLE CHOCOLATE & HAZELNUT BROWNIE

VANILLA ICE CREAM

TRADITIONAL CHRISTMAS PUDDING

BRANDY CUSTARD

followed by

ROAST PORK BELLY €16

BLACK PUDDING BON BON | ROOT VEGETABLE REMOULADE | APPLE GEL | RED ONION MAPLE JUS | CHOOSE 1 SIDE

GARLIC & SESAME INFUSED BLACK PEPPER CHICKEN €13/€13.50

CRISP VEGETABLE | SOY & CHILLI SAUCE | WILD BASMATI RICE OR RICE & FRIES

PAN SEARED CHICKEN SUPREME €15

PARMESAN PROSCIUTTO CRUMB | ROAST SQUASH PUREE | CHICKEN WING CROQUETTE | KALE CHIMCHURRI | CHOOSE 1 SIDE

MISO BAKED SEABASS €18

SIZZLED GINGER & SPRING ONION | WILTED GREENS | CHOOSE 1 SIDE

SEAN MCGRANES CHARGRILLED STEAK

10 OZ SIRLOIN €20

10 OZ FILLET €25

SAUTE BRUSSEL SPROUTS | CHORIZO BUTTER | PARSNIP PUREE | ROAST PEARL ONION | BRANDY PEPPER CORN SAUCE | CHOOSE 1 SIDE

WILD MUSHROOM STROGONOFF €15

SMOKED PAPRIKA SPINACH CREAM & BLUE CHEESE DUMPLING | WILD BASMATI RICE

THAI GREEN CHICKEN & CRISP VEGETABLE CURRY €13/€13.50

BASMATI RICE OR RICE & FRIES

DUCK DUO €17

SPICED DUCK CONFIT | SWEET POTATO PUREE | CRISPY DUCK SAMOSA | MULLED WINE POACHED PEAR | PLUM JUS | CHOOSE 1 SIDE

ROAST MEDITERANIAN VEGETABLE LINGUINE €12

SPINACH | PINE NUT | CREOLE CREAM | SEA SALT ROSEMARY FOCACCIA

ADD CHICKEN €2 | ADD PRAWNS €3

Adding on

ROSEMARY CHUNKY FRIES €3 | CAJUN SWEET POTATO FRIES €3.50 | GARLIC & PARMESAN FRIES €3.50 | CREAMY CHAMP €3 | BROCCOLI & FETA SALAD €3 | CHARRED TENDERSTEM BROCCOLI & PINE NUTS €3.50

wishing you all a Merry Christmas and New Year from all the

staff here at Room8

Place your order




0469027663




ROOM8 NAVAN



ROOM8

THE WRAPPED UP FESTIVE FEAST

TWO COURSE TAKE AWAY LUNCH MENU €16



Chicken & Chestnut Mushroom Vol Au Vent
smoked garlic | sage cream | toasted hazelnut | dressed rocket | sundried tomato

Chargrilled Sean McGrane's 6oz Steak Ciabatta (€2 supp)
mushroom duxelle | blue cheese | balsamic red onion cranberry chutney |
rosemary chunky fries

Christmas Ploughman's
honey baked ham | roast chicken | savory stuffing | chipotle relish |
smoked cheddar | granary loaf | cup of homemade soup

Roast Winter Vegetable Bourguignon
creamed champ | crispy kale

Kelly's Black Pudding & Goats Cheese Salad
caramelized sprout | toasted pecan | apple brown butter vinaigrette | toasted
sourdough



Sticky Toffee Pudding
salted caramel ice cream | maple butterscotch sauce

Warm Christmas Pudding
brandy cream

Warm Double Chocolate Brownie
honeycomb | vanilla ice cream

