

Christmas 2026 at The Wicklow
HEATHER
W&H



Gather, celebrate and make memories that last

Festive Lunch Menu

12.30pm - 4.30pm

Starters

Chicken Liver Pâté

Heather berry jam, house salad, and toasted brioche

Winter Vegetable Soup

finished with cream & herb croutons served with artisan sourdough bread

Prawn Cocktail

citrus Marie Rose, baby gem lettuce, herb crostini with crispy capers

Wicklow Brie & Caramelised Onion Tart

buttery pastry filled with melting Brie and slow-cooked caramelised onions, finished with port sauce. Served with pickled beetroot and a fresh seasonal salad

Mains

Wicklow Heather Roast Turkey & Glazed Ham

Apricot & cranberry stuffing, creamed potatoes, market vegetables and sage onion gravy

Grilled Fillet of Salmon

roasted baby potato, tender stem broccoli and creamy mushroom sauce

Roast Irish Chicken Supreme

served with soft gnocchi, coated in a parsley, mint & parmesan pesto and finished with shaved Parmesan & semi dried tomatoes. Vegetarian option available

Locally Cured Irish Corned Beef

Slow-cooked for 16 hours until tender, served with creamy mashed potatoes, buttered cabbage and finished with a rich parsley cream sauce *Supplied by Avonmore Meats, Arklow*

Dessert

Rich Cocoa Atelier Chocolate Brownie

caramel sauce, chocolate shards and Glenown lemon sorbet

Seasonal Cheesecake

flavour changes weekly

Wicklow Heather Traditional Plum Pudding brandy anglaise and vanilla ice cream

Warm Apple & Mixed Berry Crumble custard and vanilla ice-cream

**Group Christmas Menu available from December 1st to 23rd
Monday to Saturday minimum numbers of six**

2 Courses from €32.50pp ~ 3 Courses from €37.50 pp

Freshly brewed coffee and tea included

(0404) 45157 | bookings@wicklowheather.ie | www.wicklowheather.ie/bookings



Christmas Dinner Menu

5.00pm - 9.00pm

Starters

Wild Irish Game Croquettes

crispy breadcrumb-coated croquettes filled with slow-cooked local wild venison, served with truffle aioli, pickled red onion, cranberry and rocket salad

Spanish Prawns

Pan-fried king prawns in garlic, tomato and Gubbeen chorizo butter served with tomato focaccia

Wicklow Heather Garlic Mushrooms

filled with cream cheese in a light batter, baby mixed leaves and garlic aioli

Creamy Seafood Chowder

diced vegetables, white wine, fresh fish and seafood mix, served with soda bread

Chicken Caesar Salad

Marinated chicken, crispy bacon, shaved parmesan, garlic croutons and house Caesar dressing

Mains

Pan Fried Goatsbridge Sea Trout

coconut & lime sauce, braised bok choy with citrus concasse

Irish Chicken Supreme

sautéed wild mushroom, Irish chorizo and baby spinach, with pumpkin puree and creamy mushroom sauce

12 Hour Cooked Shank of Local Venison

creamy chestnut mash, sweet red cabbage, rich red wine & chocolate sauce

Surf & Turf (€10 supplement)

Prime Irish 10oz sirloin steak topped with crispy battered king prawns, served on a creamy mushroom and pepper sauce and house chips (garlic butter available upon request)

Lightly Spiced Vegetable Korma

carrot, chickpeas, courgette & crisp green beans gently simmered in a mild coconut korma sauce, served with fragrant rice and warm coriander naan bread (Vegan)

Dessert

Seasonal Cheesecake flavour changes weekly

Dark Chocolate and Coconut Tart berry coulis with coconut ice cream

Wicklow Heather Traditional Plum Pudding brandy anglaise, vanilla ice cream

Warm Apple & Mixed Berry Crumble custard and vanilla ice-cream

2 Courses from €42.50pp ~ 3 Courses from €50.00 pp

Freshly brewed coffee and tea included

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Gift Voucher

If you're searching for that perfect present, or can't decide what to gift a loved one, colleague or friend, why not treat that special someone to the perfect present of a Wicklow Heather Gift Card. That way they can choose their own feel-good experience.

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Group Bookings

This year celebrate your **Christmas Gathering** or special occasion in one of our two intimate private dining rooms, catering for groups **from 16 to 35 people**. Or celebrate amongst our unique collection of the greats of Irish Literature in our **Writers Room**, catering for groups of **up to 90 people**. We will work with you to provide the perfect setting for a wonderful dining experience for your group this festive season and throughout the year.

Book your festive celebration today!

Laragh, Glendalough, Co. Wicklow. A98 D983

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