LIVE ENTERTAINMENT IN DECEMBER

Sunday 1st OPEN MIC

Thursday 5th HULLABALLOO LIVE Friday 6th DJ LOUIS ASHE BROWN

Saturday 7th DJ EOIN WHITE

Sunday 8th BRIAN O MAHONY & BILL HARNEY LIVE

Thursday 12th RADIO NOWHERE LIVE Friday 13th MUSIC JUNKIES LIVE

Saturday 14th DJ EOIN WHITE & DJ LOUIS ASHE

Sunday 15th FRANK GALLAGHER & BILL HARNEY LIVE

Wednesday 18th SHANE BOOTH & BILL HARNEY LIVE

Thursday 19th TRAMPS LIVE

Friday 20th DJ EOIN WHITE & DJ LOUIS ASHE

Saturday 21st DJ GEORGE MERCER & DJ LOUIS ASHE

Sunday 22nd HULLABALLOO LIVE

Monday 23rd TRAMPS LIVE

Thursday 26th DJ CORMAC FITZ, DJ GEORGE MERCER

& DJ EOIN WHITE

Friday 27th SUPERBASS
Saturday 28th DJ EOIN WHITE
Sunday 29th BLIND DOG LIVE

Tuesday 31st DJ GEORGE MERCER

From the highwayman bar upstairs, to the gallows beer garden and the multiple snugs, we can cater for groups of all sizes.





JEREMIAH GRANT

The Highwayman 1785 - 1816

Prison cell railings, old red brick, salvaged wood, leather aprons, prohibition style cocktails.

Why name and design a bar after a highwayman?

Read his story on www.jeremiahgrant.ie

No.65 Main Street Portlaoise 057 86 63544

CHRISTMAS PARTIES at

JEREMIAH GRANT

Bar and Eatery



FOOD OPTIONS

2 Course Set Menu€21 Per Head 3 Course Set Menu €26 Per Head

STARTERS

Soup of the day

Served with our homemade rustic brown bread.

Chicken Strips

Cooked until golden brown and served with garlic aioli.

Garlic Mushrooms

Panko crumbed garlic infused button mushrooms with a crisp salad.

MAINS

Grant's Chicken Burger

Southern fried chicken breast burger with smoked bacon, onion ring, salad and garlic mayonnaise in a blá bun served with chunky fries.

The Highway Man Burger

8oz 100% Irish beef burger in a blá bun topped with smoked bacon, cheddar cheese, our famous burger sauce and onion rings served with chunky fries.

Beef Lasagne

Our traditional beef lasagne served with a crisp house salad

Chicken or Vegetable Curry

In a medium heat curry sauce and served with rice and naan bread.

Cajun Chicken Salad

Mixed salad with grilled Cajun chicken breast tossed with balsamic dressing served with garlic bread.

Fish and Chips

North Atlantic cod in a crispy light beer batter served with tartar sauce, lemon and chunky fries.

Traditional Turkey & Ham

Served with stuffing, winter vegetables, creamy mash, a rich red wine gravy and cranberry sauce

The Last Meal

8oz Black Angus Steak cooked to order and accompanied with cherry tomatoes, onion rings, garlic mushrooms and pepper sauce. A choice of mash or chunky fries.

The steak option has an extra charge of €8

DESERTS

Sticky Toffee Pudding

Served warm with your choice of cream or ice cream.

Chocolate Brownie

Gluten free double chocolate brownie served with ice cream.

Christmas Plum Pudding

Served with fresh cream.

Buffet (Self Service) - €12.50 Per Head

Beef Lasagne

Our traditional beef lasagne served with chunky chips and a crisp house salad

Chicken Curry

In a medium heat curry sauce and served with rice and naan bread.

LUXURY FINGER FOOD OPTIONS

€250 PACKAGE

25 x 2oz Mini beef burgers with lettuce & tomato 175 x Honey Mustard cocktail sausages 60 x Panko crumbled garlic mushrooms 50 x Vegetable spring rolls 45 x Chicken goujons with a mustard mayo

€450 PACKAGE

50 x 2oz Mini beef burgers with lettuce & tomato 350 x Honey Mustard cocktail sausages 120 x Panko crumbled garlic mushrooms 100 x Vegetable spring rolls 90 x Chicken goujons with a mustard mayo

€600 PACKAGE

75 x 2oz Mini beef burgers with lettuce & tomato 525 x Honey Mustard cocktail sausages 180 x Panko crumbled garlic mushrooms 150 x Vegetable spring rolls 135 x Chicken goujons with a mustard mayo

