



CHRISTMAS DINNER MENU

€65 per person

Glass of festive bubbles or mulled wine on arrival

CHRISTMAS AMUSE BOUCHE

selected nightly by our head chef Sylvain

START

Apple & Black Pudding Tarte Tatin

balsamic sauce (1,2,4,11)

Turkey & Ham Croquette

onion & sage compote, parsnip & chestnut velouté (1,2,3,4,5,11)

Salted Cod & Chips

tarragon, chives, spicy leaves,

tartar sauce (1,2,4,5,11)

Chicory, Cashel Blue & Poached Pear

candied walnut, grain mustard dressing (2,3,4,6,11)

MAINS

10oz Irish Hereford Striploin Steak

garryhinch mushrooms sautéed in garden herbs, crispy onions,
garden greens, brandy & peppercorn sauce, handcut chips (1,2)

Irish Venison Steak

celeriac purée, chestnut, fondant potato,
bourguignon sauce with bacon lardons & mushroom (2,4,11)

Irish Free Range Chicken Supreme

potimarron gnocchi, wild mushroom, sautéed yellow chard,
aged parmesan & cream sauce (1,2,4,5,11)

Catch of the Day

confit leek, black pudding from the sea,
prawn bisque, spring onion pomme purée (2,4,5,8,11,13)

Potimarron Gnocchi

roast cauliflower, celeriac purée,
red wine sauce (1,2,4,11)

SIDES

Garden Leaf Salad

extra virgin olive oil, aged balsamic
€5.50 (11)

Roast Autumn Vegetables

basil oil
€5.50 (2)

Baby New Potatoes

rosemary & garlic
€5.50 (2)

Hand Cut Chips

garlic aioli
€5.50

DESSERT

Basque Cheesecake

brandy cherries (1,2,5)

Christmas Pudding

brandy cream (2,5)

Royal Chocolate Cake

creme anglaise (1,2,5,6)

Apple Tarte Fine

salted caramel (1,2)

Irish Cheeseboard

fig & apple chutney,
seeded cracker

Allergens

Please be aware nuts are used in our kitchen

1.Wheat(Gluten), 2.Dairy, 3.Mustard, 4.Celery, 5.Eggs, 6.Nuts, 7.Crustaceans, 8. Fish, 9.Peanuts, 10. Sesame Seeds, 11. Sulphur Dioxide, 12.Lupin, 13.Molluscs

Unlimited filtered still & sparkling water - Tea & coffee inc.

A discretionary 10% service charge applies to parties of 9 or above.
Service charge goes directly to our front of house and kitchen teams.