GREEN BARN

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, seasonal leaves, tartar sauce (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 Feighcullen Chicken Supreme

potimarron gnocchi, baby carrots, sautéed black kale, baby potatoes, aged parmesan & cream sauce (1.2.4.5.11)

Catch of the Day confit mussels & leek, black pudding from the sea, seafood emulsion, spring onion pomme purée (2,4,5,7,8,11,13)

> Potimarron Gnocchi roast jerusalem artichoke, celeriac purée, carrot & coriander sauce (1241)



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.