

CHRISTMAS DINNER MENU

€70 per person

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)

Smoked Cod Croquette chorizo aioli, pickled cucumber, garden leaves (1,2,3,4,5,8,11)

Chicory, Cashel Blue & Poached Pear candied walnut, grain mustard dressing (2.3.4.6.11)

DINNER -

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, bourginon 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)



Service charge goes directly to our front of house and kitchen teams.