Futzers

SAMPLE MENU

Christmas Dinner
Set Menu

3 Course €79 + 12.5% Service Charge

Starters

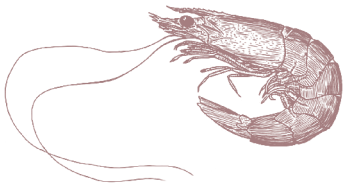
Today's Soup
Cream of chestnut, wild mushroom and madeira soup

Smoked Mozzarella & Aubergine Ravioli
With pumpkin agro dolce, aged parmesan

Dublin Hills Goats Cheese
Winter rocket, pear, hazelnut, black berry balsamic



West Cork Crab Mayonnaise
Howth smoked salmon,
crispy meuille feuille potato



Seared Prawns
Fennel & orange salad, crisp pancetta

Braised Irish Beef Croquettes
Confit garlic, parsley aioli

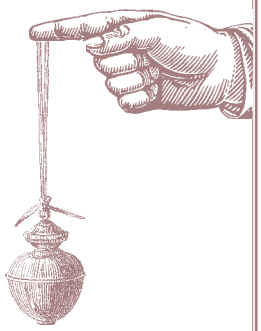
Mains



Charred Fillet Steak
Duck fat roasted chateau potato,
bone marrow butter and thyme jus

Roast Wild Halibut
Herb and cheese crust,
creamed leeks,baby potatoes

Potato Gnocchi
With wild irish venison ragout,
smoked bacon crumb, pickled blackberries



Pan Roast Chicken Supreme
Celeriac puree, brussel sprout
and bacon jus and house fries

Red Lentil Dal
Pistachio and chickpea falafel
smoked almonds and vegan yoghurt

Desserts



Warm Traditional Christmas Pudding
Brandy custard, scúp cinnamon ice cream

Vanilla Panna Cotta
Mulled wine berry compote,
gingerbread crumb

White Chocolate Mousse
Chocolate sauce, sweet cranberry compote

Cashel Blue Cheese
Quince paste, toasted walnuts,
black pepper crackers



Please ask about vegan options

Prices in euros, optional 12.5% service charge is added to tables of 6+. Service charges are shared amongst the team who prepare & serve your food during your visit. Please advise your server of any special dietary requirements. including intolerances & allergies, where possible we'll advise on alternative dishes. We do our best to reduce the risk of cross-contamination but cannot guarantee that any dishes are allergen-free. Our olives contain stones. All our beef is of irish origin.