Christmas Dinner
Set Menu

3 Course €79 + 12.5% Service Charge

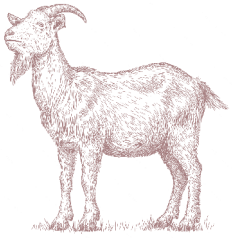
Starters

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

Braised Irish Beef Croquettes
Confit garlic, parsley aioli

Mains



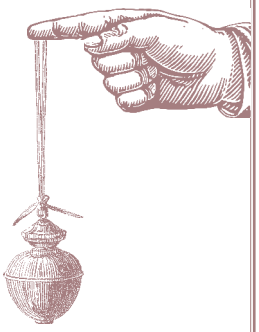
Charred Fillet Steak
Duck fat roasted chateau potato,
bone marrow butter and thyme jus

Roast Wild Cod
Herb and cheese crust, creamed leeks,
queen scallops, 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 fondant potato

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

Dark Chocolate Ganache
Drunken cherries, french vanilla ice cream,
chocolate feuilletine biscuits



Irish Farmhouse Cheese (2)
Quince paste, grapes and 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.