Christmas Dinner
Set Menu

3 Course €79 + 12.5% Service Charge

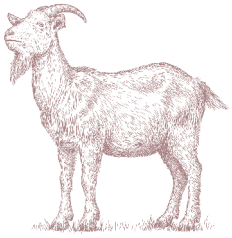
Starters

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

Smoked Mozzarella & Aubergine Tortellini
tomato fondue crispy sage, aged parmesan



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



West Cork Crab Mayonnaise
howth smoked salmon, crispy potato mille feuille,
chilli jam, dill crème fraiche

Braised Irish Beef Croquettes
confit garlic, parsley aioli

Mains



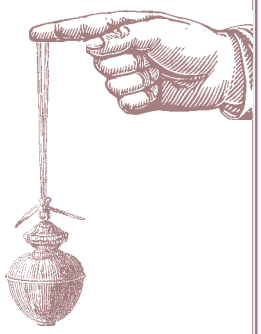
Charred Fillet Steak
glazed onions, watercress, peppercorn sauce,
duck fat roasted chateau potatoes

Roast Wild Cod
herb and cheese crust, creamed leeks,
queen scallops, baby potatoes

Pat McLoughlin's Slow Cooked Beef
duchess potatoes, bone marrow jus,
glacé carrots

Fitzers Crispy Chicken Schnitzel
creamy irish mushrooms,
roast potatoes, lemon

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



Desserts



Warm Traditional Christmas Pudding
custard, scúp rum and raisin 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.