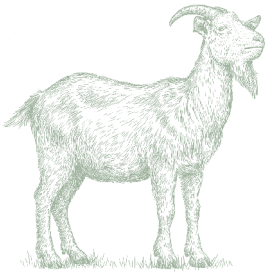
Christmas Lunch
Set Menu

3 Course €65 + 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

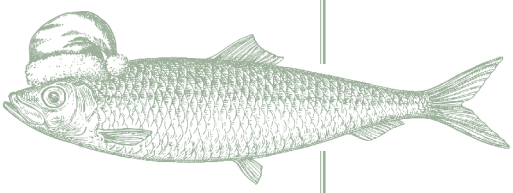
Dublin Hills Goats Cheese
winter rocket, pear, hazelnut, black berry balsamic

Braised Irish Beef Croquettes
confit garlic, parsley aioli

Mains



Charred Striploin Steak
dressed peppercress, bone marrow
and thyme jus, fries



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

Potato Gnocchi
with wild irish venison ragout,
aged parmesan

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

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.