Sample Xmas Set Menu

Starter

Cauliflower veloute, seared scallop, capers, raisins (Ga, MK, CL, MOL)

Goat's cheese mousse, Jerusalem artichoke, apple, lovage & pistachio salad (MK, Ga, N)

Paleta Iberico, warm black pudding, cured foie gras, quince & pickled walnuts (N, MK)

Seared tuna, avocado mousse, black garlic emulsion, soy, lumpfish caviar (F, Ga, SS, SB)

Main
Char grilled Peter Hannon 35 day salt aged ribeye, tomato, blue cheese butter, chips
(Ga, F, SB, MST)

Wicklow sika venison, Irish beetroots, morcilla, prunes, Douglas fir pine oil (MST)

Organic salmon fillet, Dublin Bay Prawn, broccoli purée, horseradish, shallot & mussel (F, MK, MOL)

Celeriac risotto, confit mushroom, ricotta salata, charred celeriac, hazelnuts (N, MK)

Sides
Triple cooked chips, roast garlic aioli – 5 (G, E)
Garden salad with cucumber, feta & mint - 5 (MK)
Pink fir apple potatoes & confit garlic, smoked paprika -5
Sauté green beans, nduja sausage & mustard seed dressing – 5 (MK, MST)

Desserts

Salted caramel parfait, honeycomb, apple sorbet (MK, Ga, E, N)

Christmas pudding, mascarpone mousse, amaretto ice cream (N, G, SDS, E)

Passion fruit custard, chocolate aero, passion fruit jelly (MK, E, Ga)

Duo of Irish farmhouse cheeses, seasonal fruit and crackers (Ga, MK, SS, N)
(Crozier Co. Tipperary/15 fields Cheddar Co.Wicklow)