



**SAMPLE CHRISTMAS DINNER €98**

3 Courses + Canapé + Breads

**Canapé**

Comté & Black Garlic Miso Gougère

**Breads**

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

**Starters**

Ox Tail, Hand Rolled Gnocchi, Parmesan, Bonito Vinegar

Pickled Mackerel, Granny Smith Apple, Horseradish, Dill

Beetroot, Smoked Almonds, Lemon, Beetroot Purée

Citrus Cured Sea Trout, Carrot, Orange, Marinated Trout Roe

**Main Courses**

Atlantic Cod, Jerusalem Artichoke Purée, Chestnuts, Mussels

Magret Duck Breast, Pomegranate, Navet, Celeriac, Fresh Almonds

Black Sole, Crispy Chicken, Corn, Chicken Jus

Dry Aged Fillet of Beef, Roscoff Onion, Truffle Pomme Anna, Veal Jus +€15 extra

**Desserts**

Coffee Cremeux, Honey Bavarois, Frangelico Ice Cream

Sticky Toffee Pudding, Vanilla Caramel Sauce, Clementine Mascarpone

Passion Fruit & Yuzu Soufflé, Milk Sorbet, (15 minutes)

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Chef Zhan Sergejev

'Separate vegetarian menu available'