



## **SAMPLE CHRISTMAS DINNER MENU €98**

### **Canapé**

Aged Comté & Black Garlic Miso Gougère

### **Breads**

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### **Starters**

Seared Foie Gras, Madeira, Cardamom, Mango, Foie Gras Parfait  
Hand Rolled Gnocchi, Braised Ox Tail, Parmesan, Bonito Vinegar  
Glazed Veal Sweetbread, Navet, Yuzu, Black Olive, Truffle Honey  
Wild Mushroom Ravioli, Mushroom Consommé, Tarragon, Shimeji  
Scallops, Cauliflower, Alsace Bacon, Caper & Raisin, Beurre Noisette

### **Main Courses**

Wicklow Venison, Celeriac Puree, Beetroot & Maple, Juniper Port Jus  
Pumpkin Risotto, Parmesan, Chardonnay Vinegar, Pumpkin, Mascarpone  
Atlantic Cod, Jerusalem Artichoke Purée, Parsnips, Sauce Vermouth  
Roast Duck Breast, Red Cabbage, Orange & Star Anise, Elderberries  
Fillet of Beef Dry Aged, Roscoff, Truffle Pomme Anna, Veal Jus, + €18

### **Desserts**

Warm Toffee & Date Pudding, Chestnut Ice Cream, Mascarpone, Caramel  
Valrhona Chocolate Fondant, Banyuls Syrup, Orange Chocolate Ice Cream  
Clementine Posset, White Chocolate, Pomegranate, Gingerbread Ice Cream  
Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments  
Passion Fruit & Yuzu Souffle, Milk Sorbet, 15 Mins Preparation

### **Chef Zhan Sergejev**

Tables of 5 or more a 12.5% gratuity will be added to the bill  
\*100% of all tips and gratuities are distributed to all our staff  
We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.

N.B. This is a sample menu. Due to market availability some ingredients maybe subject to change