



CHRISTMAS DINNER MENU €98

Canapé + Breads + Starter + Main Course + Dessert or Cheese

Canapé

Cais Na Tire Gougère

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Glazed Veal Sweetbread, Navet, Yuzu, Black Olive, Truffle Honey

Grilled Mackerel, Apple, Cucumber, Horseradish, Dill

Wild Mushroom Ravioli, Mushroom Consommé, Tarragon, Shimeji

Scallops, Caramelised Cauliflower, Caper & Raisin, Alsace Bacon, Beurre Noisette

Main Courses

Pumpkin Risotto, Sorrel Picada, Pickled Squash, Mascarpone

Atlantic Cod, Black Garlic, Caramelized Hazelnut, Celeriac

Roast Wicklow Venison, Beetroot, Blackberry, Foie Gras, Venison Jus

Halibut, Sea Buckthorn, Carrot, Sweet Potato, Passion Berry

Fillet of Beef Dry Aged, Braised Cheek, Caramelised Onion, Veal Jus, + €18

Desserts & Cheese

Vanilla & Orange Blossom Canelé de Bordeaux, Butterscotch Sauce, Cinnamon & Orange Ice Cream

Dulcey Panna Cotta with Red Port & Plum Sorbet

Valrhona Chocolate Fondant, Banyuls, Orange Chocolate Ice Cream, 10 Minutes Preparation

Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments, + €8

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 Minutes Preparation

Side Accompaniment

Roasted Baby Potatoes with Rosemary Salt €8, Green Beans with Bacon Espuma, Dukkah €8

Chef Zhan Sergejev

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.
Allergens menu available on request.