



CHRISTMAS DINNER MENU €98

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

Canapé

Parmesan & Miso Gougère

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Pan Fried Scallops, Bergamot, Black Truffle Ponzu, Compressed Pear

Beetroot, Smoked Yoghurt, Chicory, Orange, Hazelnuts

Open Ravioli of Short Rib, Foie Gras, Madeira, Burnt Aubergine

Smoked Yellowfin Tuna, Apple, Lovage, Lime, Coconut

Main Courses

Venison Loin, Spiced Quince, Celeriac, Miso, Pickled Walnut

Butter Roasted Cod, Brandade Dumpling, Cauliflower Purée, Vanilla

Jerusalem Artichoke Risotto, Sage, Black Trumpets, Chardonnay Vinegar

Poached Halibut, Anchovy Mousse, Preserved Lemon, Yuzu Beurre Blanc

Fillet of Beef Dry Aged, Parsnip, Roscoff Onion, Potato Fondant, Veal Jus, + €18

Desserts & Cheese

Caramelised Honey Custard Tart, Bee Pollen, Cranberry Sorbet

Passion Fruit & Yuzu Soufflé, Milk Sorbet, (15 Minutes Préparation)

Carrot Cake, Vanilla Mousse, Coconut Sorbet

Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments, + €10

Coffee & Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Roasted Baby Potatoes with Rosemary Salt €8 | Tenderstem Broccoli 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.