



Sample Group or Private Dining Christmas Dinner Menu

Breads

Sourdough Baguette & Brown Bread with Salted Farmhouse Butter

Starters

Hand Rolled Gnocchi, Braised Ox Tail, Parmesan, Bonito Vinegar

Pickled Mackerel, Granny Smith Apple, Horseradish, Dill

Roasted Beetroot, Smoked Almonds, Lemon, Beetroot Purée

Pan Fried Scallops, Crisp Pancetta, Caper & Raisin, Beurre Noisette

Foie Gras Parfait, Pain d'épices, Cardamom, Madeira, Mango

Main Courses

Roast Wicklow Venison, Celeriac Puree, Red Cabbage, Elderberries, Port Jus

Pumpkin Risotto, Parmesan, Chardonnay Vinegar, Pickled Pumpkin, Mascarpone

Atlantic Cod, Braised Leek, Sage, Black Miso, Langoustine Bisque

Fillet of Beef, Roscoff Onion, Truffle Pomme Anna, Veal Jus, + €18

Roast Duck Breast, Red Cabbage, Orange & Star Anise, Elderberries

Desserts

Warm Toffee & Date Pudding, Chestnut Ice Cream, Caramel Sauce, Mascarpone

Valrhona Chocolate Fondant, Banyuls, Orange Chocolate Ice Cream

Clementine Posset, White Chocolate, Pomegranate, Gingerbread Ice Cream

Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments

€110 Per Person

**Please choose 2/3 items max from starter, main course & dessert to make your menu,
NB. Your menu choice must be provided to us at least 3 days in advance of your reservation**

Chef Zhan Sergejev

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 may be subject to change