



**SAMPLE CHRISTMAS GROUP DINNER €110**

3 Courses + Breads + Side Accompaniment

**Please choose 2 items from each course to make your own menu**

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Sourdough baguette, brown bread, salted farmhouse butter

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Dry Aged Beef Tartare, Cured Egg Yolk, Pickled Shimejis, Black Garlic & Miso Butter

Pickled West Cork Mackerel, Granny Smith Apple, Cucumber, Horseradish

Beetroot, Smoked Almonds, Lemon, Dill, Macadamia Nuts

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Roast Magret Duck Breast, Parsnip, Celeriac, Marsala Jus

Potimarron Pumpkin Risotto, Aged Comté Croquette, Lemon

Atlantic Cod, Jerusalem Artichoke Puree, Chestnuts, Mussels, Salsify

Fillet of Beef, Braised Cheek, Caramelised Onion, Pomme Anna

Side Accompaniment

Pomme Mousseline

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Jivara Chocolate Cremeux, White Chocolate Namelaka, Pain d'Epice Ice Cream

Dulcey Panna Cotta, Passion Fruit Jelly, Mango Sorbet

Selection of Artisan Cheeses with accompaniments

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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.