



Group or Private Dining Christmas Dinner Menu

Breads + Starter + Main Course + Dessert or Cheese

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

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

Pumpkin Risotto, Sorrel Picada, Pickled Squash, Mascarpone

Atlantic Cod, Black Garlic, Caramelized Hazelnut, Celeriac

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

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

Desserts & Cheese

Passion Fruit Mousse, Sablé Breton, Milk Sorbet

Manjari Cremeux, Hazelnut Ganache, Parsnip & White Chocolate Ice Cream

Sudachi Posset, White Chocolate, Gingerbread Ice Cream

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

Side Accompaniment

Roasted Baby Potatoes with Rosemary Salt €8

€110 Per Person

Please choose 2 items 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.

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.

Due to market availability some ingredients maybe subject to change