



Group or Private Dining
Christmas Lunch 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, Capers & 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 2 with Fig Chutney & Accompaniments

Side Accompaniment

Ratte Potatoes with Confit Shallot €8pp

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.

€78 Per Person

**We kindly request that lunch customers vacate the Restaurant at the latest by 4.45pm,
Thank you for your co-operation.**

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. Due to market availability some ingredients maybe subject to change