



CHRISTMAS LUNCH

3 Courses + Canapé + Breads €69

Sample Menu, Please Note Menu is Subject to Change

Canapé

Sourdough baguette, brown bread, salted farmhouse butter

Dry Aged Beef Tartare, Watercress, Cured Egg Yolk, Pickled Shimejis

Butternut Squash Velouté, Sage, Smoked Bacon, Black Trompettes

Cured Organic Salmon, Granny Smith Apple, Pickled Cucumber, Horseradish

Seared Scallop, Cauliflower, Caper & Raisin, Alsace Bacon +€9

Black Truffle Ravioli, Duxelles, Chanterelles, Tarragon, Mushroom Tea

Braised Beef Cheek, Caramelised Onion, Pomme Anna, Beef Fat Dressing

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

Wicklow Venison, Leek Ash, Beetroot, Juniper Cream, Venison Jus +€10

Valrhona Caramelia Cremeux, Malt Namelaka, Clementine Sorbet

Quince Tart Tatin, Cognac Crème Anglaise, Madagascar Vanilla Ice Cream

Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt Sorbet, 15 minutes préparation

Cheese Trolley - Selection of Artisan Cheeses with accompaniments
€10 extra instead of dessert (Also available as an additional course €20)

Pomme Mousseline €7.50

Tenderstem Broccoli, Smoked Almond Bearnaise €8

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

Please notify us regarding any allergies or food intolerances