



## **SAMPLE CHRISTMAS LUNCH MENU €78**

### **Canapé**

Aged Comté & Black Garlic Miso Gougère

### **Breads**

Sourdough Baguette & Brown Bread with Salted Farmhouse Butter

### **Starters**

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

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

Wild Mushroom Ravioli, Mushroom Consommé, Tarragon, Shimeji

Scallop, Cauliflower, Alsace Bacon, Caper & Raisin, Beurre Noisette

Glazed Veal Sweetbread, Navet, Yuzu, Black Olive, Truffle Honey

### **Main Courses**

Pumpkin Risotto, Parmesan, Chardonnay Vinegar, Pumpkin, Mascarpone

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

Braised Beef Cheek, Pomme Anna, Roscoff Onion, Parsnips, Veal Jus

Wicklow Venison, Celeriac Puree, Beetroot & Maple, Juniper Port Jus

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

### **Desserts**

Warm Toffee & Date Pudding, Chestnuts, Caramel Sauce, Mascarpone

Valrhona Hot Chocolate Fondant, Banyuls, Orange Chocolate Ice Cream

Sheridan's Artisan Cheeses x 2 with Fig Chutney & Accompaniments

Clementine Posset, White Chocolate, Pomegranate, Gingerbread Ice Cream

Passion Fruit & Yuzu Souffle, Milk Sorbet, 15 Mins Preparation time

### **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.

N.B. This is a sample menu. Due to market availability some ingredients maybe subject to change