Group | Private Dining
Christmas Dinner Menu 2026

Breads + Starter + Main Course + Dessert or Cheese

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Citrus-Cured Salmon, Pickled Kohlrabi, Horseradish, Orange Vinaigrette

Organic Beetroot, St. Tola Goat's Cheese, Pomegranate, Chicory, Candied Walnuts

Seared Scallops, Parsnip, Yuzu, Bacon & Brown Butter Emulsion

Pressed Pork Shoulder, Hand-Rolled Gnocchi, Burnt Apple, Sage

Main Course

Wicklow Venison Loin, Celeriac, Spiced Quince, Preserved Blackcurrant, Juniper-Infused Jus

Atlantic Cod, Jerusalem Artichoke, Leek, Kalamata Olives, Roasted Bone Sauce

Wild Mushroom Risotto, Kale, Toasted Hazelnuts, Aged Comté, Chardonnay

Dry-Aged Fillet of Beef, Pomme Anna, Braised Beef Cheek, Caramelised Onion, Red Wine Jus, + supplement

Dessert / Cheese

Crème Brûlée, Candied Orange, Chestnut Ice Cream

Chocolate Crémeux, Clementine, Pedro Ximénez Ice Cream

Pear Mousse, Tonka Bean, Ginger, Salted Toffee, Pear Sorbet

Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, + supplement

€105 Per Person

Chef Bijay Nepali