



## **CHRISTMAS PRIVATE DINING DINNER**

3 Courses + Breads + Side Order €98

**Sample Menu, Please Note Menu is Subject to Change**

**Please choose 2 items from each course to make your own menu**

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Sourdough baguette, brown bread, salted farmhouse butter

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

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

Butternut Squash Velouté, Sage, Smoked Bacon, Black Trompettes

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

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Wicklow Venison, Leek Ash, Beetroot, Juniper Cream, Venison Jus

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

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

Fillet of Beef, Braised Cheek, Caramelised Onion, Pomme Anna, Beef Fat Dressing +€15

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Valrhona Caramelia Cremeux, Malt Namelaka, Clementine Ice Cream

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)

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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