

Sample December Group Lunch Menu

Starters

Soup of the Day

Brie aux Filo, Pruneaux d'Agen, Watercress, Spiced Pumpkin Purée, Pickled Beetroot & Watercress Salad

Pan Fried Gamba Prawns, Slow Cooked Tomato Sauce, Toasted Sourdough Bread & Chilli Mayonnaise

Chicken Liver & Foie Gras Parfait, Spiced Apple Chutney, Pickled Shallot & Watercress, Walnut & Raisin Toast

Peploes French Onion Soup, Sourdough, Gratinated with Gruyère & Parmesan Cheese

Pan Fried Veal Kidneys, Smoked Bacon, Pearl Onions, Wholegrain Mustard & Red Wine Sauce & Toasted Brioche

Baily & Kish Smoked Salmon, Pickled Red Onion, Caper & Egg Mayonnaise, Brown Soda Bread

Scampi of Dublin Bay Prawn, Tempura Fried Prawns, Mango & Chilli Relish (€4 supplement)

Main Courses (Selection of Side Order Included)

Rick Higgins Dry Aged Rib Eye of Beef, Braised Madeira Mushrooms, Cep Purée, Truffle Pommes Frites

Roast Crown of Turkey, Carved Irish Ham, Sage & Onion Stuffing, Pan Roasted Sprouts & Bacon, Sauce Périgueux

Pan Roasted Cod, Buttered Leeks, Pomme Purée, Alsace Black Bacon & Mussels, Chive White Wine Sauce

Fillet of Halibut, Sauté Potatoes, Wholegrain Mustard, Green Beans Fricassé of Wild Mushroom, Smoked Red Wine Butter Sauce

Confit of Duck Leg, Parsnip Purée, Braised Puy Lentils, Morteau Sausage, Choucroute Cabbage & Duck Jus

Roasted supreme of Irish Chicken, Spinach & Parmesan Farci, Potato Rosti, Truffled Beans, Roasted Chicken Jus

Desserts

Classic Crème Brûlée and Cranberry Biscotti

A selection of Irish and European Ripened Cheeses, Quince Paste, Grapes & Homemade Crackers

Warm Fig & Almond Tart, Crème Anglaise, Spiced Date Ice Cream

Caramelized White Chocolate Pannacota, Roasted Banana, Peploes Rum & Raisin

Warm Christmas Pudding, Brandy Custard, Drunken Fruits, Crème Chantilly

Coffee / Tea

€59.50