



Group Set Lunch Menu

Starter

Chicken Liver & Foie Gras Parfait, Red Onion Relish, Candied Walnut & Toasted Sourdough
Peploe's French Onion Soup, Gratinated with Aged Gruyère Cheese
Baily and Kish Smoked Salmon, Classic Garnishes, Sour Cream & Black Truffle Brioche
Velouté of Winter Vegetable Soup, Scented with Spice & Finished with Coconut Milk
Scampi of Dublin Bay Prawns, Tempura Prawns, Tartare Sauce, Mango & Chilli Relish
Arancini of Beef and Aged Parmesan, Brown Onion & Beer Relish, Crispy Caper & Pickled Shallot
Tempura of Vegetable, Double Soy Reduction & Sweetened Achiohte Chilli Sauce

Main Course

10oz Dry Aged Rib Eye, Sautéed Onions, Watercress, Bearnaise Sauce & Pomme Frites
Seared Beef Fillet, Short Rib & Vegetable Pithvier, Celeriac Puree & Red Wine Sauce SUPP
Roast Crown of Turkey, Carved Irish Ham, Sage & Onion Stuffing, Pressed Potato, Sauteed Sprouts
& Red Wine Jus
Fish of the day
Peploes Chicken Milanese, Garlic & Herb Butter, Rocket & Aged Parmesan Salad, Fried Capers,
Served with Rosemary Roasted Potatoes
Crisp Lafite Confit Duck Leg, Braised Green Lentils, Potato Rosti, Morteau Sausage & Jus Gras
Pan Fried Cod, Carrot, Irish Crab Croquette, Brown Butter Hollandaise
Roasted Cauliflower, Potato Rosti, Cauliflower Purée, Salt & Vinegar Cauli Beignets
Root Vegetable Terrine, Cauliflower Purée, Vadouvan Curry Emulsion & Crispy Capers

Dessert

Mulled Wine Poached Pear Tart, Double Vanilla Ice Cream
Warm Christmas Pudding, Vanilla Brandy Custard
Peploe's Cheese Board, Selection of Ripened Cheese, Crackers, Truffled Honey & Walnuts
Classic Crème Brûlée, Cinnamon Spiced Garibaldi Biscuit
70% Chocolate Fondant, Hazelnut Ganache, Caramel Ice Cream
White Chocolate Parfait, Pistachio Chantilly & Blackberry Sorbet

Tea or Coffee

€59.50

Allergens: 1 Peanuts 2 Fish 3 Shellfish 4 Eggs 5 Tree Nuts 6 Milk 7 Gluten 8 Sesame 9 Celery 10 Mustard 11 Sulphur 12 Lupin 13 Soya Bean/Soya

16 St. Stephens Green, Dublin 2, D02 KF34, Ireland
+353 1 676 3144
reception@peploes.com