

Christmas Set Lunch Menu

Starter

French Onion Soup, Sourdough Crouton Gratinated with Aged Gruyère

Velouté of Spiced Sweet Potato, Coconut Milk, Chives

Chicken Liver & Foie Gras Parfait, Red Onion Relish, Walnut & Toasted Guinness Bread

Scampi of Dublin Bay Prawn, Tartare Sauce, Mango & Chilli Relish

Truffled Rigatoni of Milk Fed Veal, Slow Cooked Veal Ragu, Truffled Butter, Aged Parmesan

Tempura of Vegetable, Cucumber Yoghurt Dressing, Sweet Red Chilli Relish (V)

Main Course

Peplow's Chicken Milanese, Garlic & Herb Butter, Rocket & Aged Parmesan

8oz Rick Higgins Dry-Aged Rib Eye, Brown Onion Relish, Bearnaise Sauce, Watercress

Fish of the Day

*Roast Crown of Turkey, Carved Irish Ham, Sage & Onion Stuffing, Duck Fat Roast Potato.
Sautéed Sprouts & Red Wine Jus*

*Seared JJ Young Beef Fillet, Beef Cheek En Croute, Root Vegetable Purée,
Green Peppercorn Sauce (€12 Supplement)*

Roast Fillet of Hake, Brown Crab Risotto, Chargrilled Courgette, Parsley Aioli

Spiced Roasted Cauliflower, Lentil & Chickpea Dahl, Spinach & Coconut (V)

Dessert

Lemon Posset, Vanilla Bean Chantilly, Blackberry Compote

Warm Pear & Frangipane Tart, Crème Anglaise, Ginger & Cinnamon Ice Cream

Warm Christmas Pudding, Vanilla Brandy Custard

Burnt Basque Cheesecake, Mango & Passion Fruit Sauce

Farmhouse Cheese Selection, Truffled Honey, Seeded Crackers, Grapes & Walnuts

Tea/Coffee

€65.00