



SAMPLE CHRISTMAS DINNER MENU €98

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Glazed Veal Sweetbread, Navet, Yuzu, Black Olive, Truffle Honey

Grilled Sea Trout, Apple, Cucumber, Horseradish, Dill

Wild Mushroom Ravioli, Mushroom Consommé, Tarragon, Shimeji

Scallops, Caramelised Cauliflower, Caper & Raisin, Alsace Bacon, Beurre Noisette

Main Courses

Atlantic Cod, Black Garlic, Caramelized Hazelnut, Celeriac

Roast Wicklow Venison, Beetroot, Blackberry, Foie Gras, Venison Jus

Pumpkin Risotto, Sorrel Picada, Pickled Squash, Mascarpone

Halibut, Sea Buckthorn, Carrot, Sweet Potato, Passion Berry

Desserts

Vanilla & Orange Blossom Canelé de Bordeaux, Butterscotch Sauce, Cinnamon Ice Cream

Abinao Chocolate Fondant, Chestnut Ice Cream, 10 Minutes Preparation

Clementine Posset, White Chocolate, Gingerbread Ice Cream

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 Minutes Preparation