



Group | Private Dining
Sample Christmas Dinner Menu €110

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

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

Grilled Mackerel, Apple, Cucumber, Horseradish, Dill

Wild Mushroom Ravioli, Mushroom Consommé, Tarragon, Shimeji

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

Main Courses

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

Pumpkin Risotto, Sorrel Picada, Pickled Squash, Mascarpone

Atlantic Cod, Black Garlic, Caramelized Hazelnut, Celeriac

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

Desserts & Cheese

Passion Fruit Mousse, Sablé Breton, Milk Sorbet

Manjari Cremeux, Hazelnut Ganache, Parsnip & White Chocolate Ice Cream

Clementine Posset, White Chocolate, Gingerbread Ice Cream

Sheridan's Artisan Cheeses x 2 with Fig Chutney & Accompaniments

Coffee & Petit Four

Salted Caramel Chocolate Truffle