



CHRISTMAS LUNCH MENU

Four-Course Menu €89

Canapé & Breads

Comté & Miso Gougère

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Light Cured Trout, Black Truffle Ponzu, Compressed Kohlrabi, Dill

Beetroot, Smoked Goat Cheese, Blood Orange, Citrus, Hazelnut

Seared Scallops, Caramelised Parsnip, Yuzu, Bacon & Brown Butter Emulsion

Confit Chicken & Ham Hock Terrine, Apple, Shallot, Mustard

Main Course

Venison Loin, Celeriac, Blackberry, Pickled Walnut, Juniper Jus

Roast Cod, Cauliflower, Horseradish, Shellfish Sauce, Verjus

Gnocchi, Pumpkin, Sage, Chestnut, Aged Parmesan

Poached Halibut, Smoked Eel, Fennel, Capers & Raisin, Champagne Beurre Blanc

Fillet of Beef Dry Aged, Maitake, Roscoff Onion, Potato Fondue, Red Wine Jus, + supplement

Dessert / Cheese

Sticky Toffee Pudding, Red Miso Caramel Sauce, Vanilla Ice Cream

Passion Fruit Soufflé, White Chocolate Crumble, Milk Ice Cream, (15 Minutes Préparation)

Crème Brûlée, Orange Opaline, Ginger Bread Ice Cream

Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments, + supplement