



Group | Private Dining
Christmas Lunch Menu

Breads + Starter + Main Course + Dessert or Cheese

Breads

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

Carrot Cake, Vanilla Mousse, Nutmeg Ice Cream

Crème Brûlée, Orange Opaline, Ginger Bread Ice Cream

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

Side Accompaniment

Roasted Baby Potatoes, Thyme, Chive €9 | Fine Green Beans, Confit Garlic Espuma, Dukkah €9

€89 Per Person

Please choose 2 items from starter, main course & dessert to make your menu.

NB. Your menu choice must be provided to us at least 3 days in advance of your reservation.

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.