



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, Pickle 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.