

SET DINNER

starters

Soup of the Day, Ciabatta Bread

Serrano Ham & Gruyere Croquettes, Tomato Salsa, Garlic Aioli

Mushroom & Garlic Bon Bons, Roast Garlic Mayo, Spring Onion Pesto

BBQ Pork Belly Wraps, Baby Gem, Jerk May

Thai Style Fish Cakes, Mango Salsa, Red Pepper Jam

mains

Slow Roast Pork Belly, Creamed Cannellini Beans, Spiced Apple Chutney, Thyme Jus

Organic Chicken Breast, Duxelle, Prosciutto, Carrot Puree, Madeira Jus

Fillet of Hake, Tartare Beurre Blanc

Gnocchi Cacio e Pepe, Wild Mushroom, Tempura Broccoli

Braised Beef Bourguignon, Pomme Puree & Red Wine Jus*

*Dry Aged Ribeye Steak Alternative to Beef Bourguignon Available Upon Booking By Request (€5 Supplement)

Served with a Chef's Selection of Seasonal Sides

desserts

Salted Caramel Brownie, Bourbon Vanilla Ice Cream

Lemon Curd Panna Cotta Clotted Cream, Strawberry & Basil

Apple & Berry Crumble, Crème Anglaise, Bourbon Vanilla Ice Cream

Menu Selection For Parties of 10 - 30

5 Starters, 5 Mains & 3 Desserts

3 Courses €50

All our Beef is 100% Irish. Please be advised a discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.

CHRISTMAS SET DINNER

starters

Serrano Ham & Gruyere Croquettes, Tomato Salsa, Garlic Aioli

Mushroom & Garlic Bon Bons, Roast Garlic Mayo, Spring Onion Pesto

BBQ Pork Belly Wraps, Baby Gem, Jerk May

Thai Style Fish Cakes, Mango Salsa, Red Pepper Jam

mains

Organic Chicken Breast, Duxelle, Prosciutto, Carrot Puree, Madeira Jus

Fillet of Hake, Tartare Beurre Blanc

Gnocchi Cacio e Pepe, Wild Mushroom, Tempura Broccoli

Braised Beef Bourguignon, Pomme Puree & Red Wine Jus*

*Dry Aged Ribeye Steak Alternative to Beef Bourguignon Available Upon Booking By Request (€5 Supplement)

Served with a Chef's Selection of Seasonal Sides

desserts

Salted Caramel Brownie, Bourbon Vanilla Ice Cream

Lemon Curd Panna Cotta Clotted Cream, Strawberry & Basil

Menu Selection For Parties of 31 - 49

4 Starters, 4 Mains & 2 Desserts

3 Courses €50

All our Beef is 100% Irish. Please be advised a discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.

CHRISTMAS SET DINNER

starters

Soup of the Day, Ciabatta Bread

Serrano Ham & Gruyere Croquettes, Tomato Salsa, Garlic Aioli

Mushroom & Garlic Bon Bons, Roast Garlic Mayo, Spring Onion Pesto

BBQ Pork Belly Wraps, Baby Gem, Jerk May

Thai Style Fish Cakes, Mango Salsa, Red Pepper Jam

mains

Slow Roast Pork Belly, Creamed Cannellini Beans, Spiced Apple Chutney, Thyme Jus

Organic Chicken Breast, Duxelle, Prosciutto, Carrot Puree, Madeira Jus

Fillet of Hake, Tartare Beurre Blanc

Gnocchi Cacio e Pepe, Wild Mushroom, Tempura Broccoli

Braised Beef Bourguignon, Pomme Puree & Red Wine Jus*

*Dry Aged Ribeye Steak Alternative to Beef Bourguignon Available Upon Booking By Request (€5 Supplement)

Served with a Chef's Selection of Seasonal Sides

desserts

Salted Caramel Brownie, Bourbon Vanilla Ice Cream

Lemon Curd Panna Cotta Clotted Cream, Strawberry & Basil

Apple & Berry Crumble, Crème Anglaise, Bourbon Vanilla Ice Cream

Menu Selection For Parties of 50+

2 Starters, 2 Main Courses & 2 Desserts (Silent Vegetarian/Vegan Option Available)

3 Courses €50

All our Beef is 100% Irish. Please be advised a discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.