

SOCIAL CHRISTMAS SET LUNCH MENU

Parties 10-24

STARTERS

ALLERGENS

24-hour Duck Wings,
Coriander, Sesame, Blue Cheese

3,6,7,9,11

Roast Heirloom Tomato Bruschetta,
Stracciatella, White Truffle Vinaigrette

1i,3,6,7,10

Barbecue Beef Brisket Croquettes,
Wasabi Dressing, Rocket & Aged Pecorino

1i,3,6,7

Goats Cheese Crostini,
Cherry Tomatoes, Hazelnut & Honey

1i,3,7,8a,12

4 Cheese Arancini,
Truffle Honey

1i,3,4,7,9

MAIN COURSES

Wicklow Venison Burger,
Buttered Brioche Bun, Caramelised Onion Relish, Roast Garlic Mayo, Aged Cheddar

1i,3,6,7,12

Cacio & Pepe Bucatini Pasta,
Pecorino, Aged Parmesan

1i,3,7,12

Roast Corn-fed Chicken,
Buttered Savoy Cabbage & Black Bacon, Parsnip Puree, Clonakilty Black Pudding

1i,3,7,10

Grilled Seabass,
Capers, Herb & Garlic Butter, Charred Lemon

4,7

Braised Beef Osso Bucco Style,
Risotto Milanese

7,9,10,12

Served with a Chef's Selection of Seasonal Sides

DESSERTS

Baked Nutella & Biscoff Cheesecake,
Toffee Sauce, Salted Caramel Ice Cream

1i,3,7,8

Sticky Toffee Pudding,
Butterscotch Sauce, Salted Caramel Ice Cream

1i,3,7,8

Salted Caramel Brownie,
Bourbon Vanilla Ice Cream

1i,3,7,8b

ALLERGEN GUIDE

1: Cereals (Gluten) 1i Wheat | 1ii Rye | 1iii Barley | 1iiii Oats 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soybeans 7: Milk
8: Nuts 8a Hazelnut | 8b Almond | 8c Cashew | 8d Pinenut | 8e Walnut | 8f Pistachio | 8g Pecan
9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxide & Sulphites 13: Lupin 14: Molluscs

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.

SOCIAL CHRISTMAS SET LUNCH MENU

Parties 25-39

STARTERS

ALLERGENS

24-hour Duck Wings,

3,6,7,9,11

Coriander, Sesame, Blue Cheese

Roast Heirloom Tomato Bruschetta,

1i,3,6,7,10

Stracciatella, White Truffle Vinaigrette

Barbecue Beef Brisket Croquettes,

1i,3,6,7

Wasabi Dressing, Rocket & Aged Pecorino

Goats Cheese Crostini,

1i,3,7,8a,12

Cherry Tomatoes, Hazelnut & Honey

MAIN COURSES

Cacio & Pepe Bucatini Pasta,

1i,3,7,12

Pecorino, Aged Parmesan

Roast Corn-fed Chicken,

1i,3,7,10

Buttered Savoy Cabbage & Black Bacon, Parsnip Puree, Clonakilty Black Pudding

Grilled Seabass,

4,7

Capers, Herb & Garlic Butter, Charred Lemon

Braised Beef Osso Bucco Style,

7,9,10,12

Risotto Milanese

Served with a Chef's Selection of Seasonal Sides

DESSERTS

Baked Nutella & Biscoff Cheesecake,

1i,3,7,8

Toffee Sauce, Salted Caramel Ice Cream

Sticky Toffee Pudding,

1i,3,7,8

Butterscotch Sauce, Salted Caramel Ice Cream

ALLERGEN GUIDE

1: Cereals (Gluten) *1i Wheat | 1ii Rye | 1iii Barley | 1iiii Oats* 2: Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk

8. Nuts *8a Hazelnut | 8b Almond | 8c Cashew | 8d Pinenut | 8e Walnut | 8f Pistachio | 8g Pecan*

9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

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SOCIAL CHRISTMAS SET LUNCH MENU

Parties 40+

STARTERS

ALLERGENS

Roast Heirloom Tomato Bruschetta,
Stracciatella, White Truffle Vinaigrette

1i,3,6,7,10

Barbecue Beef Brisket Croquettes,
Wasabi Dressing, Rocket & Aged Pecorino

1i,3,6,7

Goats Cheese Crostini,
Cherry Tomatoes, Hazelnut & Honey

1i,3,7,8a,12

MAIN COURSES

Cacio & Pepe Bucatini Pasta,
Pecorino, Aged Parmesan

1i,3,7,12

Grilled Seabass,
Capers, Herb & Garlic Butter, Charred Lemon

4,7

Braised Beef Osso Bucco Style,
Risotto Milanese

7,9,10,12

Served with a Chef's Selection of Seasonal Sides

DESSERTS

Baked Nutella & Biscoff Cheesecake,
Toffee Sauce, Salted Caramel Ice Cream

1i,3,7,8

Sticky Toffee Pudding,
Butterscotch Sauce, Salted Caramel Ice Cream

1i,3,7,8

ALLERGEN GUIDE

1: Cereals (Gluten) *1i Wheat | 1ii Rye | 1iii Barley | 1iiii Oats* 2: Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk
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