



CHRISTMAS MENU

Three-courses £58 per person

STARTERS

Roast Squash & Smoked Paprika Soup (v)

Foie Gras & Ham Hock Terrine

Ricotta, Garlic Leaf & Pimento Filo Tart (v)

Oak Smoked Sottish Salmon

Fresh Horseradish, Keta Caviar, Crème Fraîche & Soda Bread

MAIN COURSES

Beetroot Wellington (v)

Roast Free-Range Norfolk Bronze Turkey
With All the Trimmings

Creole Braised Short Rib of Beef
Swede & Carrot Whipped Potatoes

Pan-Fried Stone Bass
Fennel, Pearl Barley & Samphire Velouté

225g Premium Irish Fillet Steak (£12 supplement)

320g USDA Prime Sirloin (£15 supplement)

680g USDA Prime Dry-Aged Bone-In Rib-Eye (£38 supplement)

FAMILY STYLE SIDES

Creamed Brussel Sprouts with Poitrine Fumée

Seasonal Vegetables

Duck-Fat Roasted Potatoes

DESSERTS

Baked Cherry Sponge, Vanilla Crème Fraîche

Old Irish Christmas Pudding & Brandy Sauce

Valrhona Chocolate Brownie & Chantilly cream

Selection of European Cheese (£8 supplement)

*Our prices include VAT, excludes service charge at 12.5%
For further information regarding allergens in our dishes please ask a member of staff.*