



CHRISTMAS MENU

Three-courses £59 per person

STARTERS

Choose 3

Corn Chowder, Chilli & Cheese Straw (v)
Ham Hock & Foie Gras Terrine
Salad of Roasted Squash, Quinoa, Pecan, Bourbon Vinaigrette
Oak Smoked Scottish Salmon
Fresh Horseradish & Keta Caviar Crème Fraîche, Soda Bread

MAIN COURSES

Choose 3

Beetroot Wellington, Walnut & White Wine Sauce
Roast Free-Range Bronze Turkey
Chestnut & Pork Stuffing, Pigs in Blankets
Smokey Braised Feather Blade of Beef
Celeriac Puree, Red Wines Jus
Pan-Fried Stone Bass
Fennel, Pearl Barley & Samphire Velouté
225g Premium Irish Fillet Steak (£12 supplement)
320g USDA Prime Sirloin (£16 supplement)
680g USDA Prime Dry-Aged Bone-In Rib-Eye (£40 supplement)

FAMILY STYLE SIDES

Brussel Sprouts with Poitrine Fumée
Seasonal Vegetables
Beef-Fat Roasted Potatoes

DESSERTS

Choose 2

Baked Cherry Sponge, Vanilla Crème Fraîche
Old Irish Christmas Pudding & Brandy Sauce
Valrohna Chocolate Brownie & Chantilly Cream
Selection of European Cheeses (£8 supplement)

Filter coffee & tea offered with desserts

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