



CHRISTMAS MENU

Three-courses £59 per person

STARTERS

Corn Chowder, Chilli & Cheese Straw (v)

Ham Hock & Foie Gras Terrine

Salad of Roasted Squash, Quinoa, Pecan, Maker's Mark Bourbon Vinaigrette (v)

Oak Smoked Scottish Salmon

Fresh Horseradish & Keta Caviar Crème Fraiche, Soda Bread

MAIN COURSES

Beetroot Wellington, Walnut & White Wine Sauce (v)

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)

600g 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

Baked Cherry Sponge, Vanilla Crème Fraîche

Old Irish Christmas Pudding & Brandy Sauce

Valrohna Chocolate Brownie & Chantilly Cream

Selection of European Cheeses (£8 supplement)

Maker's
**Mark**

*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.*