

## CHRISTMAS MENU Three-courses £78 per person

## STARTERS

Wollensky's Famous Split Pea Soup with Bacon (vegan alternative available)

Ham Hock & Foie Gras Terrine
Roasted Pumpkin, Brussel Sprouts & Dill Yoghurt
Oak Smoked Scottish Salmon
Fresh Horseradish & Keta Caviar Crème Fraiche, Soda Bread

## MAIN COURSES

Roast Free-Range Bronze Turkey Chestnut & Pork Stuffing, Pigs in Blankets

> Braised Lamb Shank Parsnip Purée, Red Wine Jus

Pan-Fried Stone Bass Artichoke Purée, Wild Mushrooms

Cajun Roasted Cauliflower, Grits & Herb Salsa (v)

225g Premium Irish Fillet (£5 supplement)

320g USDA Prime Sirloin (£21 supplement)

280g USDA Fillet (£43 supplement)

600g USDA Prime Dry-Aged Bone-In Rib-Eye (£45 supplement)

FAMILY STYLE SIDES (to share)
Choose 2

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

## **DESSERTS**

Spiced Roasted Fig Poached Mulled Wine Pear, Spiced Shortbread, Cinnamon Cream
Old Irish Christmas Pudding & Brandy Sauce
Caramelised White Chocolate Mousse, Mandarin Compote
Selection of European Cheeses (£6 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.