

FESTIVE DINNER MENU

TO START

Smoked Salmon Mousse

Pressed cucumber, pickled cauliflower florets, dulce & smoked salmon roe, served with our homemade soda brown bread

Chicken Liver Parfait

Truffle butter with grape chutney & toasted brioche

Natural Hummus

Smooth chickpea, topped with green gordal olive, pickled red onion, fried garlic & shallot with our woodfired ciabatta

Roasted Pumpkin Soup

With grated chestnut & colombo spiced oil

MAINS

Coal Roasted Pork Rib Eye

Carrot anise puree, baby carrots and buttered kale

8oz Sirloin (John Stone)

Carmelised red onion marmelade, red onion shells, watercress and fresh horseradish

Seabream

Jerusalem artichoke puree, fried globe artichoke with glazed cabbage & chive buttersauce

Wild Mushroom Orzo

King oyster mushroom, celeriac with parmesan & chive (v)

Deep Fried Ballylisk Rose Brie

With a cauliflower & almond puree, fig & aramaic chutney, pickled shallots, green beans & toasted almonds

All main courses are served with sliced new potatoes and soft herb mayonnaise

These are our favourite meat cuts to share, be warned they sell out quickly.

ON THE BOARD

Supplements apply, portions are pre-cut to sizes written up on our chalkboard.

Rib on the bone - €20 pp / serves 3 (supplement)

Chateaubriand - €18 pp / serves 2 (supplement)

Rack of Venison for two / €25 pp / serves 2 (supplement)
served with Irish suede garlic dauphinoise, blackberry and red wine sauce and fried brussel sprouts

ADDITIONAL SIDES €6.50

Skinny Fries

Rosemary, honey roast garlic mayonnaise

Creamed Potatoes

With it's own mousse

Tender Stem Broccoli

Charred broccoli, toasted hazelnuts, crispy garlic

Deep Fried Brussels Sprouts

With truffle mayonnaise

DESSERTS

Winter Berry Pavlova

Blackberry dressed in elderflower syrup, blackberry sorbet and chantilly cream

Chocolate & Coffee Mousse

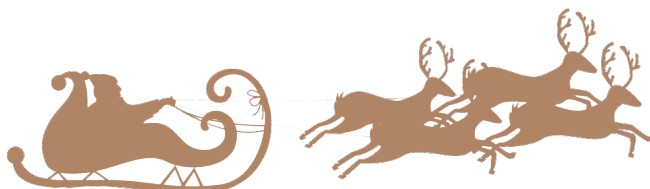
Coffee ice cream, chocolate & toasted hazelnuts

Red Wine Pear & Roasted Apple Cobbler

Fruits baked under soft crumble with mince pie ice cream and double vanilla custard

Chef's Choice, Single Serve Délice De Bourgogne Cheese

With pear & shallot chutney served with crackers (supplement €3.00)



FESTIVE LUNCH MENU

TO START

Smoked Salmon Mousse

Pressed cucumber, pickled cauliflower florets, dulce & smoked salmon roe, served with our homemade soda brown bread

Crispy Pork Rillettes Balls

Deep fried and lovage emulsion, pickled apple, watercress, horseradish & honey mustard dressing

Natural Hummus

Smooth chickpea, topped with green gordal olive, pickled red onion, fried garlic & shallot with our woodfired ciabatta

Celeriac Soup

Served with truffle creme fraiche, chive and hazelnuts

MAINS

Braised Featherblade of Beef

Creamed potato, new season carrots and buttered kale

8oz Sirloin (John Stone)

Carmelised red onion marmelade, red onion shells, watercress and fresh horseradish (supplement €6.00)

Roasted Salmon

Artichoke puree, charred broccoli, lemon and chorizo

Coal Roasted Pork Rib Eye

Carrot & anise puree, cavolo nero and charred broccoli

Wild Mushroom Orzo

King oyster mushroom, celeriac with parmesan & chives
(Vegetarian or Vegan option)

All main courses are served with sliced new potatoes and soft herb mayonnaise

These are our favourite meat cuts to share, be warned they sell out quickly.

ON THE BOARD

Supplements apply, portions are pre-cut to sizes written up on our chalkboard.

Rib on the bone - €20 pp / serves 3 (supplement)

Chateaubriand - €18 pp / serves 2 (supplement)

Rack of Venison for two / €25 pp / serves 2 (supplement)
served with Irish suede garlic dauphinoise, blackberry and red wine sauce and fried brussel sprouts

ADDITIONAL SIDES €6.50

Skinny Fries

Rosemary, honey roast garlic mayonnaise

Creamed Potatoes

With it's own mousse

Charred Tender Stem Broccoli

Toasted hazelnuts and crispy garlic

Deep Fried Brussels Sprouts

With truffle mayonnaise

House Baked Focaccia

With garlic, rosemary and our homemade cultured butter

DESSERTS

Winter Berry Pavlova

Blackberry dressed in elderflower syrup, blackberry sorbet and chantilly cream

Chocolate & Coffee Mousse

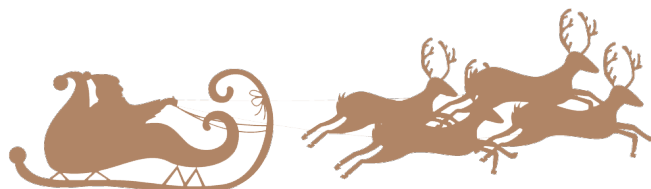
Coffee ice cream, chocolate & toasted hazelnuts

Red Wine Pear & Roasted Apple Cobbler

Fruits baked under soft crumble with mince pie ice cream and double vanilla custard

Chef's Choice, Single Serve Délice De Bourgogne Cheese

With pear & shallot chutney served with crackers
(supplement €3.00)



Festive Lunch Menu

Please inform your server of any allergies or dietary requirements. All Fade Street Social beef is 100% Irish.
12.5% service charge on tables of 6 or more people, 100% of tips are distributed to our staff at the end of every day.
Service charge and tips are discretionary.

