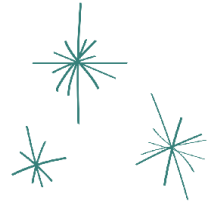


THE WOODFIRED Christmas Dinner



APPETIZERS

Roasted pumpkin, honey & rosemary soup – crème fraiche & spiced curried oil with homemade focaccia

Cod – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil

Chicken liver parfait – Truffle butter, grape chutney and toasted brioche

Padron peppers – Roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs

Burrata – Aubergine and walnut purée, baba ganoush, mint, dill and caramelised walnuts

MAINS

Charred Rare Breed Pork Rib Eye (Gilligans Farm)
celeriac purée, crispy black pudding, pickled apple purée and watercress

Borlotti bean stew – with curly kale, roasted onion, tomato, fennel and pesto

Sirloin – 8oz (John Stone) with pickled red onion shells, red onion marmelade, watercress and fresh grated horseradish

Breaded Confit Duck – white turnip purée, fricassée of white beans, broad beans, baby turnip, chervil and smoked bacon

Grilled seabream – Artichoke purée, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and chorizo oil

All main courses served with sliced new potatoes, soft herb mayonnaise

ON THE BOARD

Chateaubriand (John Stone)

€18 per person / serves 2 (supplement)

Rib on the bone

€20 per person / serves 3 (supplement)

Selection of dry aged rare breed beef cuts from the best Irish farms. Some aged up to 30 days, some matured in Himalayan salt. Please ask your server for today's selection and prices.

SIDES

Fries €5.75 Rosemary and honey roasted garlic mayonnaise

Glazed seasonal and baby vegetables €5.75 – with chopped chervil

Deep fried brussels sprouts €5.75 with truffle mayonnaise

DESSERTS

Double chocolate mousse – vanilla crème fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Red wine poached pear pie – flavours of mulled wine, pear jam, ginger frangipane soft crumble, almond ice cream and custard

Mont-Blanc pavlova – meringue, chestnut, orange confit and whipped Ganache, Cointreau anglaise, mandarin

Cheese board – Hegarty cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. Served with shallot chutney & crackers (supplement €8.50)

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

3 courses €62.50 | Prices include VAT. 12.5% service charge for parties of 6 or more.