

THE WOODFIRED Christmas Dinner



APPETIZERS

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

Deep Fried Cod Brandade Balls – served with soft quail egg, pepper coulis, spicy sausage & 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

Baked Brie (Saint Marcellin) – topped with sourdough breadcrumbs, honey & thyme, toasted almond, fig aramic chutney and our toasted sourdough

MAINS

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm) – celeriac purée, pickled apple, crispy fried black pudding & watercress

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

Grilled seabream – with Jerusalem artichoke puree & crisps buttered kale & shimeji mushroom, spicy sausage & deep-fried rosemary

Confit duck leg – with white bean purée, smoked bacon & onion cassoulet, parsley & truffle dressing

8oz John Stone Sirloin – with red onion chutney & shells, watercress and freshly grated horseradish served with rosemary fries

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.

ADDITIONAL SIDES 6.50

Rosemary fries – with honey roasted garlic mayonnaise

Glazed seasonal and baby vegetables – with chopped chervil

Deep fried brussels sprouts – with truffle mayonnaise

DESSERTS

Panna Cotta With Vanilla Crème Fraiche – Winter fruit dressed in elderflower & mint, with blackberry sorbet and blueberry mousse

Warm Chocolate Chip Cookie – Chocolate ice cream, crunchy chocolate crumb with a peanut butter custard

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 and shallot chutney, and crackers (supplement €3.00)

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 €65 | Prices include VAT. 12.5% service charge for parties of 6 or more.

