

# THE WOODFIRED Christmas Lunch



## APPETIZERS

**Cream of onion soup** – Served with Hegarty cheddar cheese & croutons

**Smoked salmon mousse** – Pressed cucumber, smoked salmon roe, dill oil, dulas & homemade brown soda bread & olive oil

**Pork rilette in a jar** – Deep fried with nduja mayonnaise, soft herb powder, pecorino cheese

**Beetroot salad** – Golden & red beets, baked turnip on lemon velvet cloud yogurt, candied walnut & green apple

## MAINS

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

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

**Roasted Salmon** – with deep fried cod brandade balls, artichoke puree, crisps, buttered kale & chorizo oil

**Dry aged burger** – Gilligans Farm caramelised dry aged beef, crispy onion ring, red Leicester cheddar and truffle mayo in an onion brioche bun, served with herb skinny fries

**8oz Rump of beef** – with red onion chutney, onion shells, watercress and fresh grated horseradish

**Upgrade to 8oz John Stone Sirloin (supplement €6.00)**

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

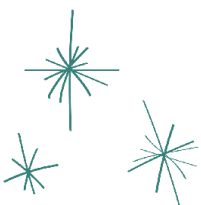
**Deep fried brussels sprouts** – with truffle mayonnaise

## DESSERTS

**Winter Berry Pavlova** – blackberry dressed elderflower syrup, blackberry sorbet and Chantilly cream

**Warm Chocolate Chip Cookie** – chocolate ice cream, crunchy chocolate crumb with a peanut butter 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 €45** | Prices include VAT. 12.5% service charge for parties of 6 or more.