



Christmas DINNER MENU

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STARTERS

Roasted Butternut Squash and Chestnut Soup

Crispy Shallot, Pumpkin seeds &
crème fraîche

Chicken Terrine

Confit shitake mushroom, tarragon mayonnaise,
pickled mustard seeds, chestnut puree

MAIN DISHES

Roast Pork Loin

Honey glazed carrot, brussel sprouts,
mustard tarragon sauce

Pan-Fried Sea Trout

Mussels, courgette, butternut squash, cranberry
Served with potatoes roasted in duck fat

Braised Beef Cheek

Celeric puree, garlic gratin, parsnip, merlot jus

Wild Mushroom Pasta

Smoked almonds and crumbled feta

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Christmas DINNER MENU

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DESSERTS

Christmas Cheesecake

Raspberry, red currants, pistachio

Dark Chocolate Crèmeux

Honeycomb, winterberry fruit gel

Passion Fruit Panna Cotta

Berry compote, meringue

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3 Course Menu
€45.00

