



**Christmas Eve Lunch Sample Menu**  
**€75 per person**

**Amuse Bouche**

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**Seared Foie Gras**

Rhubarb, Pain d'Épice, Almond Milk Purée

**Heritage Beetroot**

Blackberries, Hazelnuts, Sheep's Yoghurt, Xeres Dressing

**Cauliflower Velouté**

24 Month Comté, Alsace Bacon, Beurre Noisette

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**Palate Cleanser**

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**Wicklow Sika Deer**

Beetroot, Glazed Salsify, Juniper, Game Jus

**Roast Halibut**

Green Asparagus, Mussels, Almonds

**Seared Duck**

Confit Leg Croquette, Carrot, Black Garlic, Coffee Jus

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**Mirabelle Plum Opéra**

Chocolate Mousse, Mirabelle Sorbet

**Irish Farmhouse Cheese**

Chutney, Crackers, Baguette

**Christmas Pudding**

Brandy Espuma, Vanilla Ice Cream

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**Tea / Coffee & Petits Fours**

Please note A 12.5% Discretionary Gratuity will be added to your bill

PLEASE RESTRICT THE USE OF MOBILE PHONES TO RECEPTION AREA IN CONSIDERATION OF OTHER GUESTS