

SAMPLE MENU

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

Amuse Bouche

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Chicken & Foie Gras Terrine

Mushroom, Egg Yolk Purée, Hazelnut, Truffle (E, C, MD, SP)

Mushroom Velouté

Pickled Shimeji Mushroom, Truffle (MK, SP, CY)

Cured Salmon

Kohlrabi, Apple, Dill (F, E)

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Palate Cleanser

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Aged Irish Beef

Celeriac, Savoy Cabbage, Potato Crisp (CY, MK, SP)

Roast Turbot

Artichoke, Brussel Sprout, Mussels, Alsace Bacon (SP, F, MK, CY, M)

Seared Magret Duck

Confit Leg Croquette, Parsnip, Chanterelle, Pistachio (G, MK, C, N – Pistachio, SP)

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Irish Farmhouse Cheese

Chutney, Crackers, Baguette (MD, CY, G)

Christmas Pudding

Vanilla Ice Cream, Almond Tuile (G, E, MK, N – Almond)

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Tea / Coffee & Petits Fours

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

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

Allergens:

Gluten (Wheat)=**G**, Crustaceans=**C**, Eggs=**E**, Fish=**F**, Molluscs=**M**, Soybeans=**S**, Peanuts=**P**, Nuts=**N**,
Milk=**MK**, Celery= **CY**, Mustard=**MD**, Sesame Seeds=**SS**, Sulphites=**SP**, Lupin=**L**