



Sample Christmas Set Dinner Menu

Starters

Roast Cauliflower Soup
Black truffle, Homemade O'Hara's Stout Bread

House Cured Organic Salmon Tartar
Trout Roe, Crème Fraiche, Dill

Marinated Roast Duck Terrine
Preserved Plum, Curly Endive, Brioche

Compressed Butternut Squash
Gruyere Foam, Rosemary, Pistachio

Mains

Pan Fried Fillet of Hake
Cockle + Cannellini Bean, Burnt Butter Beurre Blanc

14 Hour Cooked Irish Beef Cheek
Carmalised Shallot, Celeriac Puree, Braising Jus

Haunch Of Glenmalure Venison
Organic Carrot and Star Anise, Pickled Blackberry, Chocolate Jus

Hay Baked Cauliflower
Black Garlic, Pickled Girolle, Watercress

Sides

Selection of Sides to Share

Desserts

Assiette of Desserts
Selection of Mini Desserts to Share (v)(1a,2,6,7,9 – Hazelnut, Pistachio)

Please note that a 12.5% service charge -shared amongst all staff, on top of wages- will be applied to the final bill.

Allergens: 1a.Wheat 1b.Barley 1c.Rye 1d.Oat 2.Sulphites 3.Fish 4.Crustacean 5.Mollusc 6.Egg 7.Milk 8.Soy 9.Nut 10.Peanut 11.Sesame 12.Celery 13.Mustard 14.Lupin. (c) coeliac friendly or adaptable-ask your server; (v) vegetarian. Our chefs are committed to using the highest quality, locally sourced ingredients which are combined with flavours that are influenced by experiences of our journeys around the world.