

**CHRISTMAS SET LUNCH MENU 2017**

**3 COURSES - 27**

**2 COURSES - 22**

(all food is cooked to order, patience may be required during busy times)

**APPS**

**Grilled Halloumi w/hummus, fattoush & rosemary pitta (Ottolenghi)**

**Bruschetta w/serrano ham, slow roast tomato, buffalo mozzarella, kalamata olive**

**Today's seasonal Soup w/homemade brown bread (ask server)**

**Smoked Salmon Tostada w/avocado, lime chilli crema & baby gem (Wahaca)**

**Today's seasonal Salad w/garlic rubbed sourdough (ask server)**

**MAIN**

**Roast Fillet of Hake/Stone Bass w/cassoulet of cannellini beans, roast tomato, chorizo, white wine, rosemary potatoes**

**Herb roasted free range Turkey, maple mustard baked Ham w/chestnut apricot stuffing, rosemary potatoes**

**Dry-rubbed Flat Iron Steak 7oz w/grilled mushroom, marinated kale, fries (supp €4)**

**Vegetarian dish today (ask server)**

**Cookbook Juicy 6oz Burger w/jack cheese, tomato, red onion marmalade in a seeded bun, salad, fries**

**DESSERT**

**Meringue Roulade w/berries, toasted almonds & rosewater cream**

**Roasted Hazelnut Praline Parfait w/maple syrup cream**

**Double Chocolate Fudge Cake w/vanilla ice cream**

**Spiced Orange Pudding w/orange syrup & cream**

A discretionary 12.5% service charge on parties over 6

Menus are subject to change due to availability

**CHRISTMAS SET DINNER MENU 2017**

**3 COURSES - €34.50**

**2 COURSES - €29.50**

(all food is cooked to order, patience may be required during busy times)

**APPS**

**Festive Smoked Salmon Tostadas w/lime chilli crema, mango salsa (Wahaca)**

**Ham Hock Croquettes w/red cabbage slaw, chipotle crème fraiche**

**Grilled Halloumi w/hummus, fattoush & rosemary pitta toasts (Ottolenghi)**

**Classic Prawn Cocktail w/vodka marie rose, baby gem, avocado (Blumenthal)**

**Today's seasonal Soup w/montgomery cheese scone**

**MAIN**

**Herb roasted free range Turkey, maple mustard baked Ham w/chestnut, apricot stuffing, pigs in blankets, goose fat roasted potatoes**

**Catalan Roast Fillet of Hake/Stone Bass w/chorizo, roast tomato, paprika, cannellini beans, white wine, Rosemary potatoes**

**Loin of Venison w/ (€5 supplement) w/blackberry red wine sauce, pomegranate labneh, hazelnut crumble, house potatoes**

**Dry-rubbed Flat Iron Steak w/grilled mushroom, marinated kale, fries**

**Zucchini Pancake w/wild mushrooms, red onion marmalade & Stilton**

**DESSERT**

**Meringue Roulade w/berries, toasted almonds & rosewater cream**

**Roasted Hazelnut Praline Parfait w/maple syrup cream**

**Christmas 'Mess' w/crushed meringue, mulled berries, cream, toasted almonds**

**Double Chocolate Fudge Cake w/vanilla ice cream**

**Spiced Orange cinnamon syrup Pudding w/winter spiced orange syrup**

A discretionary 12.5% service charge on parties over 6

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