

THE
COOKBOOK
CAFE
Audrey McDonald

CHRISTMAS SET LUNCH MENU 2018
2 COURSES - €24 3 COURSES - €29

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

APPS

- Mini Ottolenghi plate** w/falafel, halloumi, hummus, fattoush, rosemary pitta
Duo of Bruschetta w/ seasonal toppings (please ask server for details)
Intense spicy Vine Tomato Soup w/Firehouse Brown soda
Smoked Salmon Tostada w/avocado, chipotle crème fraiche, baby gem, chorizo oil
Mini Jerusalem salad plate w/spiced chickpeas, roast butternut squash & sweet potatoes, fattoush, marinated feta, warm pitta

MAIN

- Roast Fillet of Hake** w/cassoulet of chickpeas, roast tomato, chorizo, white wine. rosemary potatoes
Herb roasted free range Turkey, maple mustard baked Ham w/chestnut apricot stuffing, red wine jus, seasonal veg, rosemary potatoes
Dry-rubbed Flat Iron Steak 7oz w/wild mushroom, piccolo tomatoes, leaf salad, fries // (€4 supplement)
Fresh Egg Ravioli w/Spinach & Ricotta in a cherry tomato & basil sauce
Cookbook Juicy 6oz Burger w/jack cheese, tomato, red onion marmalade, house secret relish in a seeded bun, salad, fries

SIDES €4

- House rosemary potatoes
Hand cut fries
Parmesan & truffle fries (€5)
Wild leaf salad

A discretionary of 12.5% service charge on parties of 6 or more
Menus are subject to change due to availability

THE
COOKBOOK
CAFE
Audrey McDonald

CHRISTMAS SET DINNER MENU 2018
2 COURSES - €31.50 3 COURSES - €36.50

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

APPS

- Festive Smoked Salmon Tostadas** w/chipotle crème fraiche, avocado, mango, chorizo oil
- Seared Five-Spice Duck Breast** w/pink grapefruit, fennel, tomato, pomegranate
- Mini Ottolenghi Plate** w/falafel, halloumi, hummus, fattoush, rosemary pitta
- Cookbook Fondue** w/rustique camembert, wild mushrooms, splash wine, thyme, truffle oil, crusty baguette
- Intense spicy Vine Tomato Soup** w/goats cheese, basil & Firehouse brown soda

MAIN

- Herb roasted free range Turkey, maple mustard baked Ham** w/chestnut, apricot stuffing. seasonal veg, duck fat roasted potatoes
- Roast Fillet of Hake** w/a cassoulet of chickpeas, vegetables, chorizo, roast tomato, white wine. Rosemary potatoes
- Loin of Venison** (€4 supplement) w/blackberry, red wine, port sauce, pomegranate labneh, hazelnut crumble, house potatoes
- Chargrilled aged Rib-Eye Steak** (€5 supplement) w/sauteed wild mushroom, grilled zucchini, piccolo tomatoes, peppercorn sauce, fries
- Roast Chicken Supreme** w/wilted young spinach, marsala sauce w/sultanas, house rosemary potatoes
- Fresh Spinach & Ricotta Ravioli** w/roast cherry tomatoes, garlic, basil, parmesan

Sides €4

- House rosemary potatoes
Hand cut fries
Fries w/truffle & parmesan (€5)
Wilted young spinach
Wild leaf salad

A discretionary service charge of 12.5% on parties of 6 or more



Christmas Indulgence 2018
€6.50

Chocolate Nemesis

Sublimely decadent chocolate cake
(flourless) w/vanilla ice cream

Meringue Roulade

w/pistachios, rosewater Cream, maraschino
cherries

Vin Brulee Pears poached in Barolo
w/mascarpone cream & Pandora cake

Baileys Panna Cotta w/espresso chocolate
sauce & Christmas shortbread

Moist Apple, Cinnamon & Olive Oil Cake
w/maple mascarpone icing

Espresso // 2.50	Americano // 3.25
Cappuccino // 3.45	Latte // 3.45
Flat White // 3.00	Macchiato // 2.70

Hot Chocolate // 3.45

Tea // 2.50	Infusions // 3.00
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Meringue Roulade

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cherries

Vin Brulee Pears poached in Barolo w/mascarpone
cream & Pandora cake

Baileys Panna Cotta w/espresso chocolate sauce
& Christmas shortbread

Moist Apple, Cinnamon & Olive Oil Cake
w/maple mascarpone icing

Espresso // 2.50	Americano // 3.25
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