CHRISTMAS SET MENU

STARTERS

Prawn & Chive Croquettes
Golden Irish potato croquettes filled with prawns, fresh chives and Swiss Gruyère, served with creamy béchamel sauce and sweet chilli jam.
(1a, 2, 3, 7, 10)

Chestnut & Wild Mushroom Bruschetta
Sautéed wild mushrooms in truffle oil with chestnut purée on toasted rustic sourdough, finished with shaved Parmesan and baby cress.
(1a, 7)

MAINS

Pumpkin Ravioli
Fresh pumpkin ravioli served in a slow-cooked tomato and basil sauce with baby spinach, finished with shaved Pecorino Romano.
(1a, 3, 7)

Turkey Roulade with Festive Stuffing
Free-range turkey roulade filled with festive stuffing, served with creamy mashed potatoes, broccolini, roasted squash purée and house-made gravy.
(1a, 7, 9)

Pan-Seared Salmon Cutlet
Served with potato gratin, Jerusalem artichoke purée, snow peas and a vibrant beurre blanc sauce. (4, 7, 12)

DESSERT

Christmas Pudding (1, 3, 7, 8, 12)
Traditional rich Christmas pudding packed with festive fruits and warming spices, served with a creamy brandy sauce.

Nonna's Tirimisu (3, 7, 12)
A classic Italian dessert with layers of coffee-soaked sponge and rich mascarpone cream, finished with a dusting of cocoa.



(12)

€49.00 Per Person

12.5% Service Charge for groups of 6 or more – 100% of tips go to staff.

All of our dishes are made in an environment that contains nuts. Please make your server aware if you have a nut allergy.

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1 Cereals containing gluten | 1a Wheat | 1b Rye | 1c Barley | 1d Oats | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Tree Nuts| 8a Walnuts | 8b Almonds | 8c Pine nuts | 8d Pecans| 8e Hazelnuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin | 14 Molluscs