



Christmas Menu 2024

Starters

Homemade Baba Ghanoush (v, d) 1, 8, 11, 12
fresh hummus with roasted aubergine, olives, dukkah, pomegranate & flat bread

Buffalo Mozzarella Salad (v, d) 1, 7, 12
heirloom tomatoes, buffalo mozzarella, balsamic pearls, basil,

Sticky Japanese Pork Belly 6, 10, 11, 12
fermented black bean & chili oil, horseradish, pickled ginger, mustard cress

Spicy Rich Calamari 1, 3, 7, 12, 13
carrots, spring onion, iceberg lettuce, yuzu gel

Louisiana Chicken Wings 1, 3, 6, 7, 10, 12,
finger lickin" wings with blue cheese sauce & celery stick

Main Courses

Pan-Seared Cod (gf) 1, 3, 7, 9, 12, 13
gnocchi, green beans, carrots & butternut squash puree with brown butter & caper sauce

Christmas Pithivier 1, 3, 7, 12, 13 (v)
mushroom duxelles, dried cranberries, roasted cauliflower & brie served with
butternut squash puree, pan roasted brussels sprouts, water chestnuts, creamy mushroom sauce.

Spatchcock Chicken 1, 3, 4, 7, 8, 13
fries, green salad & garlic butter

Grilled Fillet of Beef 1, 3, 4, 7, 8, 13 +€8
onion puree, pomme dauphine with grated comte, root vegetables, with red wine jus

Desserts

Christmas Trifle
Warm Chocolate Fondant (v) 1, 3, 7, 5
black cherry compote, candied pecan nuts, vanilla ice cream

Matcha & Strawberry Cheesecake
with Oreo Crumb 1, 3, 7

€49

subject to slight change

Contains: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy Beans 7. Milk (dairy)

8..Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs

Please notify your server of any Allergies

Discretionary service charge of 10% to parties of 6 and over