

THE BRASSERIE

FESTIVE DINNER MENU 2023

Three Course Christmas Menu with Mulled Wine on Arrival

CHRISTMAS CAESAR SALAD

Smoked turkey rasher, sage croutons, shredded Brussel sprouts,
cranberry Caesar dressing
(Contains 1-wheat,3,6,7,9,10,12)

SMOKED SALMON ON POTATO CAKE

Red onion marmalade, lime gel, citrus crème fraiche
(Contains 1-wheat,3,4,7,12)

QUINOA, COUS COUS AND BULGAR WHEAT SALAD

Tossed socket, scorched greens, and lemon dressing
(Contains 1,9,10,12) - Vegan

CREAM OF CELERIAC, HAZELNUT AND TRUFFLE SOUP

Grated roasted hazelnuts and truffle oil
(Contains 7,8,9,12)

MEDALLIONS OF SIRLOIN STEAK

Red wine Jus, caramelized shallot and creamed potato
(Contains 6,7,9,10,12)

CHRISTMAS CRANBERRY AND LENTIL BAKE

Cranberry and red lentil bake with roast potatoes and vegetables, walnut pesto
(Contains 6,8,12)-walnut

SEARED FILLET OF SEA BASS

Seared greens and spiced cream
(Contains 3,4,7,9,10,12)

PANFRIED TURKEY ESCALOP WITH HAM & BRIOCHE PUDDING

Port jus, buttered sprouts with bacon and duck fat roasted potatoes
(Contains 1-wheat,3,6,7,9,10,12)

WHITE CHOCOLATE CHEESECAKE

Raspberry ice cream
(Contains 1-wheat,3,6,7,12)

APPLE CRUMBLE

Spiced Anglaise and red currants
(Contains 1-wheat,oat,3,6,7,12)

BELGIAN CHOCOLATE TORTE

Berry compote
(Contains 1-wheat,3,6,7,12)

COCONUT PANNA COTTA

Spiced Christmas salsa and lemon sorbet
(Contains 6,12) - Vegan

FRESHLY BREWED TEA & COFFEE

€55
PER PERSON