



Christmas Menu

Starters

Winter Pumpkin Soup (A)

Herb stuffing crumb, double cream, and farmer's bread

Cracked Pepper Chicken Pâté (B)

Blackcurrant and juniper berry relish, served with a linseed cracker

Beetroot Carpaccio (C)

Truffle sauce, rocket, toasted pine nuts, pesto, and Parmigiano Reggiano

Main Courses

Turkey Roulade with Chestnut Stuffing (A)

Fondant potato, maple-glazed Brussels sprouts, and rich cranberry jus

Baked Atlantic Cod (B)

Sweet pea purée, sous vide sweet potato, and lemon-parsley beurre blanc

Slow-Cooked Beef Short Rib (C)

Smooth potato purée, braised mushrooms, baby carrots, and bone marrow jus

Roasted Cauliflower (V)

Baba ghanoush, chickpeas, red onion, dukkah, and preserved lemon

Desserts

Swiss Chocolate Mousse (A)

Silky Swiss chocolate mousse, winter berry compote, and Grand Marnier

Sticky Toffee Pudding (B)

Classic sticky toffee pudding with rich butterscotch sauce and vanilla bean ice cream

Seasonal Cheese Selection (C)

Winter pear, toasted walnuts, fig jam, and seed bread

Festive Three-Course Set Menu (A,B,C) €55.90