

WILDE

CHRISTMAS DAY MENU

STARTER	<p>Irish smoked & cured salmon, compressed cucumber, caviar</p> <p>Ardsallagh goats cheese & heritage beetroot, spiced nuts</p> <p>Dublin Bay prawn & crab cocktail, classic Marie rose, avocado mousse, lime</p> <p>Roasted quail, corn, bacon, seared foie gras</p> <p>Castletown Bere Scallops Trio</p> <ul style="list-style-type: none">• Red crust, Bali coconut cream• Roasted seaweed aioli, Tobiko caviar• Café de Paris butter <p>Seared venison loin, celeriac, pear, pistachio nuts</p>
SOUP	<p>Lobster bisque, crustacean arancini</p> <p>Beef consommé, root vegetable</p>
SORBET	<p>Mulled wine sorbet, egg nog</p>
MAIN	<p>Dry aged Irish beef fillet, bourguignon style</p> <p>Roasted breast of bronze turkey, classic stuffing, brussel sprout & pine nut fricassee, roast potato, cranberry</p> <p>Irish lamb loin, mezze plate</p> <p>Roasted cod, shrimp & broccoli uttapam, rice flour & lentil pancake</p> <p>Butternut squash & edamame bean risotto, truffle mascarpone</p> <p>Atlantic halibut, sweet potato & lentil fritter, winter mushroom broth</p> <p>Thornhill duck breast, parsnip & cardamom purée, winter vegetable fricassee</p>
DESSERT	<p>Classic sherry trifle</p> <p>Christmas pudding, vanilla anglaise, cranberry compote</p> <p>Chestnut & white chocolate parfait</p> <p>Rich chocolate fondant, Baileys ice cream</p> <p>Apple & pear crumble, vanilla ice cream</p>
TEA/COFFEE	<p>Freshly brewed coffee & selected tea, homemade mince pies</p>

€185 per adult €85 per child

All our meat and poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, or who may wish to know about the ingredients used, please refer to our allergen book available from your server.