

WILDE

CHRISTMAS EVE MENU

STARTER

Irish smoked & cured salmon, compressed cucumber, caviar
Ardsallagh goats cheese & heritage beetroot, spiced nuts
Dublin Bay prawn & crab cocktail, classic Marie rose, avocado mousse, lime
Roasted quail, corn, bacon, seared foie gras
Castletown Bere Scallops Trio

- Red crust, Bali coconut cream
- Roasted seaweed aioli, Tobiko caviar
- Café de Paris butter

Seared venison loin, celeriac, pear, pistachio nuts

SOUP

Lobster bisque, crustacean arancini
Beef consommé, root vegetable

MAIN

Dry aged Irish beef fillet, bourguignon style
Roasted breast of bronze turkey, classic stuffing, brussel sprout & pine nut fricassee, roast potato, cranberry
Irish lamb loin, mezze plate
Roasted cod, shrimp & broccoli uttapam, rice flour & lentil pancake
Butternut squash & edamame bean risotto, truffle mascarpone
Atlantic halibut, sweet potato & lentil fritter, winter mushroom broth
Thornhill duck breast, parsnip & cardamom purée, winter vegetable fricassee

DESSERT

Classic sherry trifle
Christmas pudding, vanilla anglaise, cranberry compote
Chestnut & white chocolate parfait
Rich chocolate fondant, Baileys ice cream
Apple & pear crumble, vanilla ice cream

TEA/COFFEE

Freshly brewed coffee & selected tea, homemade mince pies

€155 per adult €65 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.