

# WILDE

## Festive Dinner Menu

### Starter

**Chestnut & apple soup**, sage oil

**Irish smoked & cured salmon**, caper berries

**Thornhill duck breast**, corn, bacon

**Heirloom beetroot salad**, goats cheese, figs, truffle honey, roasted beets

### Main

**Dry aged Irish beef fillet steak**, chunky chips, watercress, bearnaise

**Pan-fried sea bass fillet**, grilled tiger prawn, potato mousseline, sautéed spinach, sauce vierge

**Roasted breast of bronze turkey**, classic stuffing, brussel sprout & pine nut fricassee, roast potato, cranberry

**Wild mushroom risotto**, truffle mascarpone

### Dessert

**Classic apple tart**, vanilla bean ice cream

**Valrhona dark chocolate tart**, raspberry sorbet

**Christmas pudding**, vanilla anglaise, cranberry compote

**Baked Alaska**, peach & sour cherry

### Tea/Coffee

**Freshly brewed coffee & selected tea**, served with mince pies

**€62 per person**

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.