

Christmas Lunch

Three Courses €45pp

Appetisers

Broccoli & Cheddar Soup V

Spiced almonds, cheddar gratin

Seafood Chowder

Irish fish and shellfish, creamed broth

Caesar Salad

Cos, parmesan, crisp bacon, Cajun chicken

Scallops (€3 Supp)

Smoked bacon & Girolles fricassee, corn puree, scallop coral powder

Prawn Cocktail

Poached prawns, Marie Rose sauce, watercress,
cos, brown soda bread

Howth Smoked Irish Organic Salmon

Red onion, fine capers, chive sour cream, brown soda bread



Entrées

Monkfish

Artichoke puree, roast fig, coconut & mussel cream

Slow Cooked Feather Blade of Beef

Shallot mash, honey roast roots, fried onion cassava

10oz Sirloin Steak (€5 Supp)

Dry-aged in-house for 28 days, shallot mash, roast roots, mushrooms

Goose Breast

Pan roast, celeriac puree, fondant, trumpets, juniper & cranberry jus

Moules Frites

West Cork mussels, white wine cream, Home cut chips

Fish Pie

Irish fish and shellfish, creamed vegetable broth, cheddar mash

Roots Risotto V

Beets, parsnip, turnip, rainbow carrots, spiced butter,
sprout, sage, Gran Moravia cheese



Desserts

Christmas Pudding

Nutmeg ice cream, redcurrant gel, brandy

Chocolate and Caramel Cube

Chocolate mousse, caramel, candied orange, clementine sorbet

Selection of Wexford Ice Cream

Vanilla and Chocolate tuile

Spiced Panna Cotta

Spiced berry compote, cinnamon tuile

Tea & Coffee

Discretionary 12.5% service charge on parties of 6 or more

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