**Seafood Tower**

**Cold Tier**

Howth smoked salmon

Classic prawn cocktail

Rock oysters with traditional accompaniments

**Hot Tiers**

Fish Cakes

Bisque Foam

Pan roast Irish brown crab claws

Steamed mussels, white wine and garlic cream

**Sorbet**Lemon and mint sorbet

To Begin

Captain’s Table



To Follow

**Turbot**

Gruyere & herb crust, braised white onion, purple broccoli

Tomato & Sauternes consommé

**Halibut**

Pan-fried, creamed leek mash, seafood bisque, crayfish

**Whole Half Irish Lobster**Thermidor sauce or garlic and herb butter,  
herb butter baby potatoes

**10oz Sirloin Steak**

Dry aged in house for 14 days

Marrow butter or Garlic and herb butter

Shallot mash & baby veg

**Goose Breast**

Pan roast, braised red cabbage, potato dumplings, trumpets,

juniper & blood orange jus

**Girolles Risotto V**

Broad beans, crisp kale, parsley & chive pesto, Gran Moravia cheese



To Finish

**Guinness and Brandy Christmas Pudding**

Gingerbread ice cream & DWD whiskey crème anglaise

**Eggnog Panna Cotta**

Mulled berry compote

**Irish Cheese Board**

Cranberry and hazelnut crackers, spiced apple chutney

**Tea, Coffee & Petit Four**

*.*

*Full allergen list available upon request.*