

DESSERTS

**Guinness and Brandy Christmas Pudding**

Gingerbread ice cream & DWD whiskey crème anglaise

**Rum Baba**

Rum-soaked brioche, caramelised orange butter sauce, rum & raisin ice cream

**Chocolate Bar**

Dark & milk chocolate mousse, Genoise sponge, candied orange, Jaffa Cake ice cream

Sumac & berry gelée

**Passion Fruit**

Passionfruit mousse, bitter chocolate sauce, mango sorbet

**Selection of Wexford Ice Cream V**

Vanilla and chocolate tuile

Lunch Menu

Three Courses €55 per person

APPETISERS

ENTREES

**Spiced Pumpkin and Lentil V**

Herb crème fraiche

**Rope Mussels**

West Cork mussels, with a choice of:   
A La Crème *or* Red Thai Curry *or* Saffron Cream

**Seafood Chowder**

Irish fish and shellfish, creamed broth

**Caesar Salad**

Cos, parmesan, crisp bacon, Cajun chicken

**Oyster Selection**

2 Connemara, 2 Kelly’s, 2 Achill, 2 Carlingford Oysters

Sourced from our coastal waters, served with raspberry and shallot vinaigrette, lemon, Tabasco

**Howth Smoked Organic Salmon**

Red onion, crisp capers, chive crème fraîche,

brown soda bread

**Sea Bass**

Pan seared fillet, parmesan & truffle polenta,

Cauliflower puree, wild mushroom fricassee

**Monkfish & Tiger Prawn**

Chargrilled skewered monkish fillet & tiger prawn

Warm niçoise salad, chimichurri dressing.

**Duck**

Confit Irish duck leg, Guanciale puy lentils,

honey roast roots

Poached duck egg, Bearnaise sauce

**10oz Rib Eye Steak**

Peter Hannan’s Salt Aged Beef

Prime Rib, shallot mash, seasonal vegetables.

**Gnocchi V**

Sprout & sage fricassee, braised Paris Brown mushrooms, beetroot gel.