

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

**Strawberry Yoghurt Lingot**

Yogurt mousse& strawberry gel encased in white chocolate

Sumac & berry gelée

**Passion Fruit**

Passionfruit mousse, bitter chocolate sauce, mango sorbet

**Selection of Wexford Ice Cream V**

Vanilla and chocolate tuile

**Irish Cheese Board**

Cranberry and hazelnut crackers, spiced apple chutney

TABLE D'HÔTE MENU

Three Courses €75 per person

APPETISERS

ENTREES

**Howth Smoked Organic Salmon**

Red onion, crisp capers, chive crème fraîche,

brown soda bread

**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

**Scallops**

Roast bell pepper puree, watercress, pine nuts,

dry aged pork lardons

**Seafood Chowder**

Irish fish and shellfish, creamed broth

**Burrata**

Mulled pears, caramelised figs, toasted hazelnuts

Chicory & tarragon leaves

**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

**Halibut**

Seared fillet, mussel & clam lemon cream

Saffron fish cakes, tender stem broccoli

**Monkfish & Tiger Prawn**

Chargrilled skewered monkish fillet & tiger prawn

Warm niçoise salad, chimichurri dressing.

**Sole Meunière** filleted at the table for you (€10 supp)

Whole Dover sole, lemon butter, choice of side

**10oz Rib Eye Steak**

Peter Hannan’s Salt Aged Beef

Prime Rib, shallot mash, seasonal vegetables.

**Duck**

Confit Irish duck leg, Guanciale puy lentils, honey roast roots Poached duck egg, Bearnaise sauce.

**Gnocchi V**

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

**Captain’s Seafood Tower** (€20 supp per person)Served over crushed ice

Howth smoked Irish organic salmon   
Dublin Bay prawn cocktail Rock oysters, traditional accompaniments

Served steaming hot  
Grilled Irish Lobster

Pan-roast Irish brown crab claws  
Steamed West Cork mussels, white wine, garlic cream

Served with Fries.