



## **CHRISTMAS DINNER MENU €49**

### **PER COMINCIARE / to begin**

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#### **Zuppa alla Toscana**

Tuscan Bean Soup / Aged Parmesan / Basil Oil **(G) (V)**

#### **Terrina di Maiale**

Ham Hock & Pistacchio Pressed Terrine / Piccalilli / Fennel & Raisin Gel **(G)**

#### **Bruschetta ai Funghi**

Homemade Wild Mushroom Bruschetta / Parsley & Thyme / Truffle Oil **(V)**

#### **Salmone Affumicato**

Smoked Salmon & Duck Egg / Celery Salt & Amalfi Lemon **(G)**

#### **Scampi**

Atlantic Gambas / Nduja Sauce / Garlic & Rocket

### **PRIMI PIATTI / main course**

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#### **Risotto**

Two Ways Roasted Butternut Squash Risotto / Toasted Pine Nuts Aged Parmesan Cheese **(G) (V)**

#### **Linguine Scampi**

Linguine Pasta / Fresh Dublin Bay Prawns / N'Duja Sauce / Chillies

#### **Branzino**

Pan Seared Atlantic Sea Bass / White Bean & Clam Stew **(G)**

#### **Cervo**

Lombay Venison Haunch / Chocolate & Juniper Sauce / Black Pudding Cigar / Garlic Potato Gratin

#### **Filetto di Manzo**

8 Oz Hereford Fillet / Beef Marrow / Pancetta / Truffle Jus / Mashed Potatoes **(G)**

#### **Faraona**

Supreme of Pheasant / Borlotti Beans & Organic Baby Vegetables / Red Wine Jus **(G)**

### **DOLCI / desserts**

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#### **Pandoro (V)**

Italian Sweet Bread / Warm Creme Anglaise

#### **Pere al Cioccolato (V) (G)**

Poached Chocolate Pear Williams / Roasted Hazelnut / Cherry Ice Cream

#### **Formaggi (€ 5 Supplement)**

Irish & Italian cheese plate / Fig chutney / breads & biscuits

**12.5% Service charge applies for parties of 5 or more**