



CHRISTMAS DINNER MENU €55

PER COMINCIARE / to begin

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

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

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