

Christmas *Tasting Menu*



Bread Board & Flavoured Butters



Chefs Amuse



Vine Smoked Hand Dived Scallop
morcilla, tapenade, caviar & truffle cream



Terrine of Oxtail & Foie Gras
piccalilli and walnut bread



Wellington of Galician Beef Fillet
parsnip puree, truffle jus, field mushrooms

OR

Stone Bass, Prawn Brandade
celeriac puree, wild mushrooms, garlic confit, vegetable nage



Christmas Pudding Cheesecake
candied chestnuts

OR

Roquefort, Candied Walnuts
homemade crackers

€69 per person

10% service charge applies