

WILDE

CHRISTMAS EVE MENU
Monday 24th December 2018

STARTER	<p>Irish smoked & herb cured salmon, compressed cucumber & caviar homemade brown bread</p> <p>Ardsallagh goats cheese, heritage beetroot, spiced nuts</p> <p>Dublin Bay Prawn & Crab Cocktail, classic Marie-Rose, avocado mousse & lime</p> <p>Thornhill duck breast, butternut squash, balsamic onions, figs, liver tart</p> <p>Castletownbere Scallops, crisp pancetta, granny smith apple, pickled carrots</p> <p>Roasted wood pigeon, Jerusalem artichoke, pear and toasted hazelnuts</p>
SOUP	<p>Lobster bisque, crustacean arancini</p> <p>Beef consommé, root vegetable</p>
MAIN	<p>Beef Wellington, dry aged fillet of John Stone beef, green asparagus, foie gras, béarnaise</p> <p>Roast turkey breast with all the trimmings, brussel sprouts & pine nut fricassee</p> <p>Irish lamb loin, braised Mediterranean vegetables, garlic & almond skordalia</p> <p>Roasted Atlantic Cod, clam & mussel chowder, tempura softshell crab</p> <p>Venison loin, chestnut purée, braised cabbage, blackberry & port</p> <p>Atlantic halibut, mushroom crepe, truffle leeks, spinach velouté</p> <p>Butternut squash & broad bean risotto, whipped mascarpone</p>
DESSERT	<p>Classic sherry trifle</p> <p>Rich chocolate fondant, Baileys ice cream</p> <p>Apple & pear crumble, rum & raisin ice cream</p> <p>Classic Mont Blanc, chocolate & chestnut, nougat</p> <p>Mandarin tart, cranberry yogurt ice cream</p> <p>Christmas pudding, crème anglaise, winter berry compote</p>
TEA/COFFEE	<p>Freshly brewed coffee & selected tea, served with homemade mince pies</p>

€160 per adult €70 per child

All our meat and poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, or who may wish to know about the ingredients used, please refer to our allergen book available from your server.

WILDE

CHRISTMAS DAY MENU
Tuesday 25th December 2018

STARTER	<p>Irish smoked & herb cured salmon, compressed cucumber & caviar homemade brown bread</p> <p>Ardsallagh goats cheese, heritage beetroot, spiced nuts</p> <p>Dublin Bay Prawn & Crab Cocktail, classic Marie-Rose, avocado mousse & lime</p> <p>Thornhill duck breast, butternut squash, balsamic onions, figs, liver tart</p> <p>Castletownbere Scallops, crisp pancetta, granny smith apple, pickled carrots</p> <p>Roasted wood pigeon, Jerusalem artichoke, pear & toasted hazelnuts</p>
SOUP	<p>Lobster bisque, crustacean arancini</p> <p>Beef consommé, root vegetable</p>
SORBET	<p>Mulled wine sorbet, egg nog</p>
MAIN	<p>Beef Wellington, dry aged fillet of John Stone beef, green asparagus, foie gras, béarnaise</p> <p>Roast turkey breast with all the trimmings, Brussel sprouts & pine nut fricassee</p> <p>Irish lamb loin, braised Mediterranean vegetables, garlic & almond skordalia</p> <p>Roasted Atlantic Cod, clam & mussel chowder, tempura softshell crab</p> <p>Venison loin, chestnut purée, braised cabbage, blackberry & port</p> <p>Atlantic halibut, mushroom crepe, truffle leeks, spinach velouté</p> <p>Butternut squash & broad bean risotto, whipped mascarpone</p>
DESSERT	<p>Classic sherry trifle</p> <p>Rich chocolate fondant, Baileys ice cream</p> <p>Apple & pear crumble, rum & raisin ice cream</p> <p>Classic Mont Blanc, chocolate & chestnut, nougat</p> <p>Mandarin tart, cranberry yogurt ice cream</p> <p>Christmas pudding, crème anglaise, winter berry compote</p>
TEA/COFFEE	<p>Freshly brewed coffee & selected tea, served with homemade mince pies</p>

€190 per adult €90 per child

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