

WILDE

Festive Set Dinner Menu

STARTER

Leek & potato soup, with rarebit toast V
Thornhill duck breast, squash, sage brown nutter
Dill cured Irish salmon, granary bread & lemon
Honey roasted beetroot salad, whipped goats curd,
seeded crackers, crisp leaves V

MAIN

Dry aged Irish beef fillet steak, potato & onion terrine, parsnip
purée, green beans and bacon, peppercorn sauce
Atlantic halibut, cauliflower, ramanesco, grapes, raisins, verjus
Roast turkey breast with all the trimmings, brussel sprouts and pine nut
fricassee
Wild mushroom risotto, Toons Bridge pecorino Vincenzo

DESSERT

Vanilla crème brûlée, glazed berries
Dark chocolate fondant, pistachio ice cream
Christmas pudding, white chocolate crème anglaise, cranberry compote
Golden pineapple, with coconut & lime sorbet, VE

SIDES

Fries €6
Sautéed spinach €6
Cauliflower & pomegranate €8
Truffled Cooleeney mac and cheese €8

TEA/COFFEE

Freshly brewed coffee and selected tea, served with mince pies

V: Vegetarian
VE: Vegan

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.