

WILDE

CHRISTMAS DAY MENU

Wednesday 25th December 2019

SOUP

Truffled Jerusalem artichoke soup with warm herb brioche V

START

Cured organic Irish salmon with crème fraîche & caviar
Wilde's Dublin Bay seafood cocktail with avocado & Marie Rose
Seared Castletownbere scallops, cauliflower Mousseline & maple cured bacon
Roasted heritage beetroot and bitter leaf salad with whipped St Tola & walnuts mimosa V
Duck liver parfait with spiced apple compote, pistachios & melba toast
Beef carpaccio with rocket, aged Parmesan & olive oil

MAINS

Seared fillet of halibut, mussels, violet artichokes & champagne beurre blanc
John Stone prime fillet of beef, roasted baby beetroot, goose fat pressed potatoes & bordelaise sauce
Roasted bronze free range turkey breast, thyme & onion stuffing, cranberry sauce & classic Christmas trimmings
Delicata squash risotto with roasted chestnuts & crispy sage V
Roasted Thornhill duck breast with Clonakilty black pudding, caramelised quince, shredded hispi cabbage & port jus
Fillet of sea bass with enoki mushrooms, dashi broth & pickled ginger
Whole Dover sole on or off the bone, grilled or meuniere (Supplement €10)

DESSERTS

Classic Christmas pudding with brandy custard
Black forest chocolate fondant with griottine cherries & crème fraîche
Classic apple tarte tatin with vanilla ice cream
Crème caramel with Armagnac prunes & candied almonds
Golden pineapple with passion fruit & pomegranate VE

CHEESE

Sheridans artisanal cheese board with crackers, apple & balsamic chutney (Supplement €10)

TEA & COFFEE

Freshly brewed, served with handmade mince pies

€175 per person

€90 per child

Merry Christmas, from all of us at WILDE.

V - Vegetarian | VE - Vegan

Desserts & pastries are made in house. All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, who may wish to know about the ingredients used, please refer to our allergen book available from your server

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