



CHRISTMAS EVE MENU

TO START

Warm salad of local rabbit, crushed Jerusalem artichoke,
pears cooked in mulled wine, walnut and pickled Roscoff onions.

or

Lasagne 'nera' with calamari, squid ink, Nduja

TO FOLLOW

Local fresh fish, 'etuvee' of Brussels sprouts, lentils du Puy, vincotto.

or

Slow-cooked loin of milk-fed veal, hazelnut gremolata,
celeriac and brown butter puree, Madeira jus

TO FINISH

Steamed Christmas pudding, Pain d'Epices ice cream, whisky anglaise

or

Chestnut & treacle tart, yogurt ice-cream

€75 Per Person

Kindly inform us if you have any dietary requirements or if you suffer from any allergies
All prices are inclusive of VAT