

# THE WOODFIRED Christmas Lunch

## APPETIZERS

**Roasted pumpkin, honey & rosemary soup** – creme fraiche & spiced curried oil with homemade focaccia

**Cod** – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil

**Chicken liver parfait** – Truffle butter, grape chutney and toasted brioche

**Burrata** – Dressed with lemon zest, mangetout & tarragon oil, toasted pine nuts, Coppa ham, with bread & olive oil

## MAINS

**Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)** – crushed celeriac, apple puree and chervil

**Borlotti bean stew** – with curly kale, roasted onion, tomato, fennel and pesto

**Roasted Salmon** – artchoke puree and crisps, buttered greens, crispy kale and chorizo oil

**Dry aged burger** – Gilligans Farm caramelised dry aged beef, crispy onion ring, red Leicester cheddar and truffle mayo in an onion brioche bun, served with herb skinny fries

**8oz Rump of beef** – with red onion chutney & shells, watercress and fresh grated horseradish

All main courses served with sliced new potatoes, soft herb mayonnaise

## ON THE BOARD

**Chateaubriand (John Stone)**

€18 per person / serves 2 (supplement)

**Rib on the bone**

€20 per person / serves 3 (supplement)

*selection of dry aged rare breed beef cuts from the best Irish farms. some aged up to 30 days, some matured in Himalayan salt. Please ask your server for today's selection and prices.*

## SIDES

**Fries €5** – Rosemary and honey roasted garlic mayonnaise

**Deep fried brussels sprout €5-** with truffle mayonnaise

**Sweet potato purée €5** – bourbon, maple syrup & brown butter

## DESSERTS

**Pear & plum cobbler** – poached red wine fruits baked under soft crumble with mince pie ice cream and double vanilla custard

**Blackberry pavlova** – blackberry sorbet, fresh blackberries & fresh cream

**Cheese board** – Hegarty cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. Served with shallot chutney & crackers (supplement €8.50)

# THE WOODFIRED Christmas Dinner

## APPETIZERS

**Roasted pumpkin, honey & rosemary soup** – creme fraiche & spiced curried oil with homemade focaccia

**Cod** – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil

**Chicken liver parfait** – Truffle butter, grape chutney and toasted brioche

**Padron peppers** – Roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs

**Burrata** – Dressed with lemon zest, mangetout & tarragon oil, toasted pine nuts, Coppa ham, with bread & olive oil

## MAINS

**Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)** – crushed celeriac, apple puree and chervil

**Borlotti bean stew** – with curly kale, roasted onion, tomato, fennel and pesto

**Sirloin** – 8oz John Stone Sirloin with red onion chutney & shells, watercress and fresh grated horseradish

**Wild Irish venison stew** – white bean & saucisson cassoulet, roasted foie gras and Morteau sausage topped with herbs crumb

**Grilled seabream** – Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and Morteau sausage

All main courses served with sliced new potatoes, soft herb mayonnaise

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## SIDES

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**Deep fried brussels sprout €5** – with truffle mayonnaise

**Sweet potato purée €5** – bourbon, maple syrup & brown butter

## DESSERTS

**Baked treacle custard** – with brown bread ice cream and treacle caramel

**Double chocolate mousse** – vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

**Blackberry pavlova** – blackberry sorbet, fresh blackberries & fresh cream

**Cheese board** – Hegarty cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. Served with shallot chutney & crackers (supplement €8.50)