

= B O U C H O N =

3 Course Christmas set menu €55

(Subject to small variations. For parties of 8 or more)

Homemade selection of breads & Irish Creamery butter

Starters

Soup du jour (1W,7,9)

Whipped Goats Cheese

Figs, honey, apple compote, crisp sourdough & rocket salad (1,7)

Feather Blade of Beef & Truffle Croquettes

Carrot slaw, horseradish Ketchup (1,3,7,10)

Panko Prawn +2

Pickled ginger, roasted sesame seeds, wasabi mayo (1,2,3,4,10,11)

Mains

Roast Turkey Crown

Sage, Chestnuts & Cranberry stuffing,
Roast vegetables & mashed Potatoes, Turkey jus. (1WH,7,8CH,9,12,)

Fresh Grilled Market Fish

Sautéed seasonal vegetables, crushed herb baby potato & prawn velouté (1,2,4,7,9,12)

Char-Grilled 28-Day Aged Irish Striploin Steak 10oz +4

Grilled onions, sautéed chestnut mushrooms, French fries & pepper sauce (7,12)

Butternut Squash Gnocchi

Pickled apple, warm Burrata, pumpkin seeds condiment (V,1,7,8)

All main courses are served with seasonal vegetable

Desserts

Baked Chocolate Fondant, Vanilla Ice cream (1wh,3,7,8pe)

Panna Cotta, Sallins strawberries, Passion fruit ice cream (7)

Trio of Homemade Ice Cream & Sorbet (1,7,8)

Selection Of Irish & French Cheese Fruit & Crackers (1wh,7,8a)

ALLERGENS: 1 Cereals; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soybean; 7 Milk; 8 Nuts; 9 Celery; 10 Mustard; 11 Sesame; 12 Sulphites; 13 Lupin; 14 Mollusks. (V) Vegetarian. **Cereals:** Wh Wheat, O Oats, B Barley, R Rye. **Nuts:** A Almonds, W Walnuts, P Peanut, Pi Pistachio, Ca Cashew, Ch Chestnuts, Pe Pecan. Nuts Are Used in Our Kitchen - Hence All Products May Contain Traces of Nuts.

All Deep-Fried Products, Including Chips May Contain Traces of Gluten from Previous Products. Our Suppliers: Swans On the Green, Nicks Fish, La Rousse, Redmonds Fine Foods, Doyle Meats.

10% Service Charge Applies to All Parties Of 10 Or More, All Gratuities & Service Charges Go to Employees.