

Christmas Menu

€50 per person / min 6 pax / pre-order only

To Start

Soup of the Day

Served with Freshly Baked Bread *(dairy)*

Lime & Chili Crabcakes

Chorizo Aioli, Granny Smith Apple Slaw *(Crustaceans, Dairy, Egg, Mustard, Wheat)*

Duck Liver Pâté

Warm brioche, House pickles, Fig chutney, red onion marmalade
(Dairy, Egg, Mustard, Wheat)

Kale & Butternut Squash Salad

Cranberries, Toasted seeds, Pickled beetroot, smoked Tofu, mint vinaigrette
(Mustard, Peanuts, Sesame)

For Mains

Sirloin of Irish Beef

King Oyster mushrooms & Sweet Tomato, Creamed Spinach in Pastry, Duck fat roast potatoes, Salsify, Bone Marrow Jus *(Dairy, Egg, Mustard, Sulphites, Wheat)*

Roast Turkey & Honey Glazed Ham

Irish Champ potatoes, sage & cranberry stuffing, Roast potatoes, Buttered vegetable bouquet, red wine & thyme Jus *(Dairy, Egg, Mustard, Sulphites, Wheat)*

Pan fried fillet of Cod

Black eyed peas & vegetable Pistou, garlic Mussels, steamed samphire, homemade potato crisp, bearnaise *(Dairy, Egg, Lupus, Mustard, Sulphites, Wheat)*

Vegan Mushroom & Cranberry Wellington

Dates and mustard Vinaigrette, Crispy Sage, Salsify puree
(Mustard, Peanuts, Sesame, Sulphites, Wheat)

Desserts

Trio of Desserts

Christmas Pudding, Lemon Cheesecake, Salted Caramel Roulade & Fresh Cream
(Dairy, Egg, Sulphites, Wheat)

Merry Christmas everyone!
From the Harbourmaster Team

Heart of the IFSC