

The Greenery

CHRISTMAS DINNER MENU

Four course dinner menu - 37 euros per person excluding supplement (*)

Starters

Prosciutto wrapped chicken & leek terrine, Sicilian pistachio, fennel, relish & sweet carrot

Pumpkin chestnut & sage soup w/ treacle bread

Marinated Organic Clare Island salmon w/ crab & winter pickled vegetables

Blue falls soft goats cheese, poached pear, watercress, beetroot & endive salad

Wild mushroom risotto w/ parmesan & truffle oil

Sorbet

Hendricks Gin & Tonic Sorbet

Mains

Seared Fillet of Hake, celeriac puree, kale, caper vinaigrette & herb baby potato

Supreme of corn-fed chicken, crispy pancetta, sprouts, fondant potato & cranberry & masala jus & sage stuffing

Chargrilled Dry aged sirloin, horseradish mash, French buttered beans & punk peppercorn & brandy sauce (*4)

Roast stuffed butternut squash w peppers, halloumi, quinoa & confit cherry tomato

Pan-fried Seabass w Courgette fritters, coconut & clam cream, sweet potato & coriander

Desserts

Baileys crème brulee, cinnamon short biscuit

Strawberry, sherry & elderflower trifle

Sticky Toffee pudding w/ butterscotch & maple pecans & vanilla ice cream

Dark Chocolate tart w honeycomb, pistachio meringues & raspberry sorbet

Service charge of 12.5% added to parties of six or more