THE GALLERY SUITE

FESTIVE PRIVATE DINING MENU

GUINNESS & WALNUT BREAD & SOURDOUGH
Seaweed & Smoked Sea Salt Butter (1a,4,7)

STARTERS

ROAST CHESTNUT & CELERIAC VELOUTÉ
Brown Butter, Crispy Sage, Parmesan Espuma, Chestnut (3b,4,13)

BEETROOT CURED SALMON
Horseradish Crème Fraîche, Compressed Cucumber, Dill Oil, Trout Roe, Rye Crisp (1a,4,8,12,13)

DUCK LIVER & FOIE GRAS PARFAIT
Bitter Orange Chutney, Toasted Brioche (1a,4,7,13)

CRISPY BLUE BELL FALLS GOATS CHEESE
Beetroot Purée, Balsamic Jelly, Blackberry & Hazelnut Dressing (1a,3a,7,12)

INTERMEZZO

SPICED APPLE & CALVADOS SORBET

MAINS

PAN-ROASTED SEA BASS
Champagne Beurre Blanc, Buttered Leeks, Mussels, Trout Roe, Seaweed Oil (4,6,8,9,13)

IRISH TURKEY BALLOTINE
Chestnut & Sage Stuffing, Smoked Bacon, Brussels Sprouts, Celeriac Purée, Cranberry, Madeira Jus (1a,3b,4,7,13)

TREACLE-CURED GRASS-FED IRISH ROAST BEEF
Glazed Roscoff Onion & Wilted Spinach, Horseradish Cream, Red Wine Jus (4,12,13)

SPINACH & RICOTTA RAVIOLI
Butternut Squash, Toasted Hazelnuts, Crispy Shallots, Sage (1a,3b,4,7)

All Served With Maple-Glazed Carrots, Parsnips And Duck Fat Potatoes (1a,4)

DESSERT

CHRISTMAS PUDDING
Brown Butter Ice Cream, Brandy Foam (1a,3,4,7)

POACHED IRISH PEAR
Brown Butter Ice Cream, Cinnamon Biscuit, Pear Gelée, Warm Brown Butter Sauce (1a,4,7)

APPLE TARTE TATIN
With Vanilla Ice Cream and Apple Purée (1a,4,7)

DATE & TOFFEE PUDDING
Caramelised Banana, Toffee Sauce, Vanilla Ice Cream (1a,4,7)

Freshly Brewed Tea or Coffee, Festive Petit Fours Selection

Allergens: 1. Gluten (a-Wheat, b-Spelt c-Khorasan, d-Rye, e-Barley f-Oats) 2. Peanuts 3.Nuts (a-Almonds, b-Hazelnuts, c-Cashews, d-Pecans, e-Brazil, f-Pistachio, g-Macadamia, h-Walnut) 4.Milk 5.Crustaceans (a-Crab, b-Lobster, c-Crayfish, d-Shrimp) 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Soya 11.Sesame Seeds 12.Mustard 13.Sulphur Dioxide and Sulphites 14.Lupin