

Matt the Thresher Christmas menu 2018

Dinner 55.00

Starters

Soup of the day/Seafood chowder

Dublin smoked salmon, capers, cremé fraiche

Wild Irish crab doughnuts, scallop dust, saffron aioli

Chicken liver pate, pickled cucumber, toasted sourdough

Cashel Blue salad, mulled pear, candied walnuts (v)

Mains

Monkfish, grilled courgettes, buttered leeks, vinaigrette dressing

Wild Atlantic hake, Brussels sprouts, celeriac puree, crispy bacon

100z dry aged prime Irish sirloin, bearnaise/pepper/garlic butter sauce,
overnight tomato, caramelised onion jam, fresh chips

Game and chestnut pie, roast root vegetables

Root vegetable and lentil casserole, parsnip crisps

Desserts

Chirstmas pudding and custard

Banoffee tart

Lemon posset, shortbread

Selection of ice-cream

Tea / coffee

A 12.5 percent service charge will apply to groups of 6 or more
Fish subject to availability.
If supplies are limited we will change over
to a similarly priced fish to ensure standards of freshness.