

Matt the Thresher Christmas menu 2018

Dinner 65.00

Snacks

Smoked mackerel and chicken liver pates, toast, cornichons

Starters

Soup of the day/Seafood chowder

Baked scallops, gruyere cheese, crisp breadcrumbs

Dublin smoked salmon, capers, cremé fraiche, soda bread

Wild Irish crab doughnuts, scallop dust, saffron aioli

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

Mains

Black sole meuniere, green beans, crispy capers, samphire

Grilled halibut, beetroot, apple and fennel salsa, broccoli

10oz 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

Trio of Irish artisan cheeses

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.