

# **Matt the Thresher Christmas menu 2018**

**Lunch 55.00**

## **Starters**

Soup of the day/Seafood chowder

Dublin smoked salmon, capers, crème fraîche

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**

Christmas 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.