

# Christmas Set Lunch Menu

3 COURSES €55 per person

## STARTERS

### Cream of White Onion Soup

onion purée, crispy shallots

### Signature Caesar Salad

bacon lardons, grated Parmesan, garlic croutons, chives

### Irish Free-range Chicken Liver Pâté

F&B Bakery brioche, red onion marmalade, mixed leaf salad

### Beetroot Three Ways

house-made lemon, garlic & herb vegan cheese, candied walnuts, house-made blackberry dressing

### Gordon's Dry Gin-cured Atlantic Salmon

avocado purée, citrus fennel, cucumber, F&B Bakery brown bread crisp

## MAINS

### Harissa-spiced Carrots & Lentils

braised fennel, charred red onions, natural yoghurt

### Roasted Free-range Irish Chicken Breast

garlic mash potato, fine beans, Chasseur sauce

### Crispy Confit Duck Leg

butternut squash purée, fondant potato, kale, parmesan & truffle crumb, jus

### Pan-seared Kilmore Quay Cod

Parmentier potato, carrot purée, figs, prosciutto, fine beans

### Scarlet Heifer Aged Irish Rib-eye Steak €14 supplement

lamb's leaf salad, French fries, brandy peppercorn sauce

## SHARING SIDES €6

Truffle mash • Honey-roasted vegetables • Spiced red cabbage & orange • French fries

## DESSERTS

### Black Forest Knickerbocker Glory

chocolate sponge, stewed cherries,  
house-made white chocolate ice cream

### Traditional Christmas Pudding

brandy anglaise, crème Chantilly

### Apple Brioche Bread & Butter Pudding

caramel sauce, house-made vanilla ice cream

### Farmhouse Cheeseboard €5 supplement

served with quince, grapes & crackers

★ CHRISTMAS ★

TASTES BETTER AT

FALLON & BYRNE  
DUBLIN

Prices exclude tea, coffee and service  
charge of 12.5% for groups of 6 or more

# Christmas Set Dinner Menu

3 COURSES €65 per person

## STARTERS

### Cream of White Onion Soup

onion purée, crispy shallots

### Signature Caesar Salad

bacon lardons, grated Parmesan, garlic croutons, chives

### Confit Duck & Foie Gras Torchon

burnt orange, toasted F&B Bakery brioche, hazelnuts, chocolate oil

### Beetroot Three Ways

house-made lemon, garlic & herb vegan cheese, candied walnuts, house-made blackberry dressing

### Gordon's Dry Gin-cured Atlantic Salmon

avocado purée, citrus fennel, cucumber, F&B Bakery brown bread crisp

## MAINS

### Harissa-spiced Carrots & Lentils

braised fennel, charred red onions, natural yoghurt

### Roasted Free-range Irish Chicken Breast

Chasseur sauce, tomato concasse, pearl onions, tarragon, king oyster mushroom, tenderstem broccoli, garlic mash potato

### Roasted Killarney Venison

butternut squash purée, fondant potato, kale, parmesan & truffle crumb, jus

### Pan-seared Sea Bass

Parmentier potato, carrot purée, figs, prosciutto, fine beans

### Scarlet Heifer Aged Irish Rib-eye Steak €14 supplement

lamb's leaf salad, French fries, brandy peppercorn sauce

## SHARING SIDES €6

Truffle mash • Honey-roasted vegetables • Spiced red cabbage & orange • French fries

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