

Wine Cellar Party Menu

MENU OPTION B • €48 per person

Our Wine Cellar welcomes groups of up to 30 guests • The semi-private snug area can be reserved for parties of 20–30 people • Food is served family-style, allowing guests to help themselves and enjoy each dish • Dietary needs can be easily catered to, just let us know your requirements when booking

NIBBLES & SNACKS ON ARRIVAL

Smoked almonds • Nocellara olives • Crostini, basil pesto, sun-dried tomato pesto, aubergine dip • Sautéed Padrón peppers, sea salt, olive oil

STARTERS

Rosemary & sea salt Genovese-style focaccia, Gugliemi olive oil

Manchego cheese croquettes, rocket, honey, cranberries

Braised squid, paprika, fennel, olive & orange crumb, baguette

Houmous, artichoke, sundried tomato, Gold River Farm leaves, balsamic reduction, croutons

MAINS

Andarl Farm free-range pork belly, Toulouse sausage & duck leg cassoulet, French beans

Dublin Bay prawns, cherry tomato, chilli, garlic, scallions, fresh conchiglie

MINI DESSERTS & CHEESE BOARD

Chocolate brownie & whipped cream • Vanilla bean cheesecake tartlet • Panna cotta & strawberry coulis • Lemon curd & raspberry tartlet • Cheeses, 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

Wine Cellar Party Menu

MENU OPTION A • €39 per person

Our Wine Cellar welcomes groups of up to 30 guests • The semi-private snug area can be reserved for parties of 20–30 people • Food is served family-style, allowing guests to help themselves and enjoy each dish • Dietary needs can be easily catered to, just let us know your requirements when booking

NIBBLES & SNACKS ON ARRIVAL

Smoked almonds • Nocellara olives • Crostini, basil pesto, sun-dried tomato pesto, aubergine dip • Sharing board of Irish free-range chicken liver pâté, cheese & charcuterie

STARTERS

Braised squid, paprika, fennel, olive & orange crumb, baguette

Houmous, artichoke, sundried tomato, Gold River Farm leaves, balsamic reduction, croutons

ROMANA-STYLE PIZZA

Served with chunky potato wedges & basil aioli

MARGHERITA Tomato sauce, fior di latte, basil

SPICY DEVIL Tomato sauce, fior di latte, 'Nduja, Toscano salami

MINI DESSERTS

Chocolate brownie & whipped cream • Vanilla bean cheesecake tartlet •

Panna cotta & strawberry coulis • Lemon curd & raspberry tartlet

★ CHRISTMAS ★

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