

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, lamb's leaf salad

Trio of Beetroot

roasted purple beets, salt baked golden beets, pickled candied beets, candied walnuts, homemade garlic lemon & herb vegan cheese, housemade 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, tenderstem broccoli, 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 zest • tenderstem broccoli, toasted almonds, lemon dressing • French fries • garden salad, house dressing €3.5

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

Allergen menu available – please
ask your server.

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

Trio of Beetroot

roasted purple beets, salt baked golden beets, pickled candied beets, candied walnuts, homemade garlic lemon & herb vegan cheese, housemade 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, Béarnaise sauce

SHARING SIDES €6

truffle mash • honey-roasted vegetables • spiced red cabbage, orange zest • tenderstem broccoli, toasted almonds, lemon dressing • French fries • garden salad, house dressing €3.5

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

Allergen menu available – please
ask your server.

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