

THE DINING ROOM

at Fallon & Byrne

Christmas Lunch €58pp



TO START

Potato velouté

Crème fraiche & fresh chives

Salt Baked Beetroot Salad

Salt baked organic beetroot, labneh, bitter leaves, blackberry & hazelnut, hibiscus dressing

Atlantic Home Smoked Salmon

Salmon smoked in house, watercress, cucumber, house baked Guinness Bread

Scallops (€5 supplement pp)

Pan Roast scallops, spiced cauliflower, lardo

Chicken Liver Pate

Smoked prunes, grilled brioche & burnt orange butter

FOR MAINS

Hen of the Woods

Grilled mushroom, roasted celeriac, cavolo nero, barley & burnt apple puree.

Roast Cod

Roast cod, roast Jerusalem artichoke & onion, spinach & almonds

Confit Duck Leg

Confit duck leg, glazed parsnips, cavolo nero, pickled pear puree, roasted onion petals

Roast Chicken Supreme

Roast breast of free-range chicken, glazed carrots, kale & potato fondant

Pat McLoughlin's Rib Eye Steak 10oz (€14 supplement pp)

Watercress, horseradish cream & chips. Served with Bearnaise sauce.

DESSERTS

Chocolate Cake

Black sesame ganache, Morello cherries & cream

Poached Pears

Mulled poached pears, frangipane & mascarpone

Panettone Pain Perdu

Egg nog & clementines

Trifle

Cream, custard, amaretti biscuit, sherry & plum



Prices exclude tea/coffee and service charge of 12.5% for groups of 5 or more.

Allergen menu available - please ask your server

THE DINING ROOM

at Fallon & Byrne

Christmas Dinner €72pp



TO START

Potato velouté

Crème fraiche & fresh chives

Salt Baked Beetroot Salad

Salt baked organic beetroot, labneh, bitter leaves, blackberry & hazelnut, hibiscus dressing

Atlantic House Smoked Salmon

Salmon smoked in house, watercress, cucumber, house baked Guinness Bread

Scallops (€5 supplement pp)

Pan Roast scallops, spiced cauliflower, lardo

Duck and Foie Gras Terrine

Smoked prunes, grilled brioche & burnt orange butter

FOR MAINS

Hen of the Woods

Grilled mushroom, roasted celeriac, cavolo nero, barley & burnt apple puree.

Roast Cod

Roast cod, roast Jerusalem artichoke & onion, spinach & almonds

Venison

Venison loin, parsnip, cavolo nero & pickled pear

Roast Chicken Supreme

Roast breast of free-range chicken, glazed carrots, kale & potato fondant

Irish Rib Eye Steak 10oz (€14 supplement pp)

Watercress, horseradish cream & chips. Served with Bearnaise sauce.

DESSERTS

Chocolate Cake

Black sesame ganache, Morello cherries & cream

Poached Pears

Mulled poached pears, frangipane & mascarpone

Panettone Pain Perdu

Egg nog & clementines

Cheeseboard (€5 supplement pp)

A selection of four Irish and European cheeses from the Food Hall, served with grapes, quince and crackers



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Allergen menu available - please ask your server