

# THE DINING ROOM

at Fallon & Byrne

## Christmas Lunch €58pp



### TO START

#### Potato velouté

Crème fraîche & fresh chives

#### Salt Baked Beetroot Salad

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

#### Atlantic Home Smoked Salmon

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

#### Scallops (€5 supplement pp)

Pan Roast tandoori scallops, cauliflower, lardo

#### Duck and Foie Gras Terrine

Smoked prunes, grilled brioche & burnt orange butter

### FOR MAINS

#### Hen of the Woods

Mushroom, celeriac, burnt apple & barley

#### Cod, Coco beans, Brown shrimp

Roast cod, buerre blanc, coco beans, spinach and brown shrimp, lemon and caper dressing

#### Shoulder of Lamb

Lamb Shoulder, parsnip, cavolo nero, pickled pear

#### Roast Chicken Supreme

Roast breast of free-range chicken, roast carrot, kale & potato fondant

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

Watercress & chips. Served with Bearnaise sauce.

### DESSERTS

#### Chocolate Cake

Whipped cream, whiskey caramel

#### 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