

Christmas

AT FALLON & BYRNE

SAMPLE FESTIVE DINNER MENU €74

TO START

Atlantic House-Smoked Salmon
Cucumber pickle, horseradish & dill cream cheese, house-baked Guinness bread

Pan-Roasted Scallops
Pumpkin, XO sauce (€5 Supplement)

Ham Hock & Foie Gras Terrine
Grilled house-baked brioche, mustard, caramelised onion

Salt-Baked Rainbow Carrot Salad (V)
Labneh, castelfranco, yuzu

Celeriac Velouté (V)
Parmesan, truffle

FOR MAINS

Skeaghanore Duck
Red cabbage, brussel sprouts, beetroot, Durrus sauce

Pan-Roasted Atlantic Cod
Mussel velouté, seaweed, shaved fennel, potato

Roast Breast of Chicken
Potato fondant, January King cabbage, black walnut, toasted hazelnuts

Hen of the Woods (V)
Maitake mushroom, artichoke, cashew, barley

Striploin Steak
Café de Paris butter, mixed leaf, fries (€15 Supplement)

DESSERT

Chocolate Cake
Malted cream, chocolate crumb, caramel

Mulled Pear Trifle
Mascarpone cream, almond, custard

Steamed Marmalade Pudding
Yuzu custard, mandarin

Cheeseboard
Selection of cheeses from our famous Foodhall Fromagerie (€5 Supplement)

Prices exclude tea/coffee and service charge of 12.5% for groups of 4 or more.

the
Dining Room

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