

# BRASSERIE

ON THE CORNER

## SAMPLE Christmas DINNER MENU

### WELCOME DRINK

**Mulled Wine** (12)

**Prosecco** (12)

### STARTERS

**Soup of the Evening**

(6 7 9). Fresh Baked Breads  
(1A 1D 3 6 7 11 12)

**Garam Masala  
Smoked Duck Breast**

Orange Salad | Winter Leaves  
Pickled Cranberries (6 12)

**Crispy Red Curry &  
Coconut Tiger Prawns**

Shaved Fennel Salad | Chili & Lime  
Mayonnaise (1A 2 3 4 5 6 7 10)

**West Coast  
Seafood Chowder**

(1A 2 3 4 6 7 9). Fresh Baked Breads  
(1A 1D 3 6 7 11 12)

**Hot and Cold Goat's Cheese**

Warm Croquette | Whipped Mousse  
Salt Baked Beetroot | Toasted Walnuts  
(1A 3 6 7 8F 11 12)

**Confit Pork Belly**

Parsnip Purée | Wild Mushroom Glaze  
Apple Gel (1A 6 7 12)

### MAINS

**Classic Roast Turkey  
& Honey Baked Ham**

Bread Stuffing | Carrot Purée  
Thyme Gravy (1A 6 7 12)

**Pan-fried Seatrout**

Cauliflower Purée | Spiced Lentils  
Salsa Verde (3 4 6 7 9)

**Roast Cod Fillet**

Organic Cannelloni Beans |  
Chorizo | Plum Tomato Sauce  
Red Pepper Relish (3 4 6 7 8A 9 12)

**Roast Breast of Irish Chicken**

Chestnut & Mushroom Stuffing |  
Pancetta | Green Pea | Pearl Onion |  
Potato Terrine (1A 6 7 12)

**Butternut Squash Risotto**

Spinach | Roast Butternut | Cashel Blue  
Parmesan Cheese (3 7 9)

**8oz Sirloin Steak**

Caramelized Onion | Thick Cut Chips  
Flat Cap Mushroom  
Whiskey Pepper Cream (6 7 12)

*All served with **Potato of the Day** and **Seasonal Vegetables**, please ask your server for details*

### DESSERTS

**Warm Apple & Berry Tartlet**

Oat Crumble | Vanilla Anglaise  
Vanilla Ice Cream (1A 1D 3 6 7)

**Warm Sticky Toffee Pudding**

Caramel Sauce | Honeycomb Ice Cream  
(1A 3 6 7 12)

**Christmas Pudding Parfait**

Passion Fruit Glaze  
White Chocolate Tuile (1A 3 6 7 8K 11 12)

**Selection of Ice Cream**

Saffron Poached Pears  
Gluten Free Cookie (3 6 7 8K)

**Chocolate Delice**

Brownie Crust | Raspberry Powder  
Pistachio Ice Cream (1A 3 6 7 8D 8G)

Americano, Cappuccino (7), Latte (7), Espresso, Tea, Herbal Tea

**All our Chicken, Beef, Lamb & Pork are of Irish Origin**

*While we make every effort to keep our menus up to date and take reasonable precautions with food prepared here, there is always the possibility of cross-contamination with other allergen containing foods. Additionally, due to potential supply chain issues, food suppliers and manufacturer may substitute or change the ingredients of some food products on menu items without our knowledge. Please inform your waiter before ordering, of any food allergies or intolerances you may have, so we can modify the dishes to your required needs.*

**Allergens:** Cereals containing Gluten: (1A) Wheat, (1B) Barley, (1C) Rye, (1D) Oats, (1E) Spelt; (2) Crustaceans; (3) Eggs; (4) Fish; (5) Peanuts; (6) Soybeans; (7) Milk / Dairy; Nuts (Tree Nuts): (8A) Almond, (8B) Brazil Nut, (8C) Cashew, (8D) Pistachio, (8E) Pecan, (8F) Walnut, (8G) Hazelnut, (8H) Macadamia, (8J) Pine Nuts, (8K) Praline; (9) Celery; (10) Mustard; (11) Sesame Seeds; (12) Sulphur Dioxide and Sulphites; (13) Lupin; (14) Molluscs