

# BRASSERIE

ON THE CORNER

# Christmas

## DINNER MENU

### WELCOME DRINK

MULLED WINE (12)

PROSECCO (12)

### STARTERS

SOUP OF THE EVENING <sup>AGF</sup> <sup>AVG</sup>  
(7, 9) Fresh Baked Breads (1A, 1B, 1D, 3, 7, 11, 12)

GALWAY BAY  
SEAFOOD CHOWDER  
(1A, 2, 4, 7, 9, 14) Fresh Baked Breads  
(1A, 1B, 1D, 3, 7, 11, 12)

GOAT'S CHEESE TOAST <sup>V</sup>  
Roast Beetroot | Glazed Walnuts  
Saffron Pears | Plum Syrup (1A, 3, 6, 7, 8F, 8K, 11, 12)

CRISPY CHILLI PRAWNS  
Chickpea Casserole | Cucumber Salsa  
(1A, 2, 4, 6, 9, 10, 11)

IRISH VENISON CROQUETTES  
Korean BBQ | Spiced Mayo | Pickled Carrot  
(1A, 3, 6, 7, 9, 10, 12)

GARLIC BRUSCHETTA <sup>V</sup>  
Confit Tomato | Italian Olives | Bell Pepper  
Basil Pesto (1A, 3, 7, 12)

### MAINS

TRADITIONAL  
TURKEY & HAM  
Sage Stuffing | Carrot Purée  
Thyme Jus  
(1A, 6, 7, 9, 12)

CINNAMON SPICED  
DUCK BREAST <sup>GF</sup>  
Sweet Potato Fondant  
Salted Cranberries | Game Jus  
(6, 7, 9, 12)

ROAST CHICKEN BREAST  
Potato Terrine | Bread Stuffing  
Wild Mushroom Cream  
Stem Broccoli  
(1A, 3, 6, 7, 9)

CHARGRILLED  
8oz SIRLOIN STEAK  
Caramelized Onion | Smoked Onion  
Whiskey Peppercorn Sauce  
(1A, 6, 7, 12)

MARINATED TAMARIND  
CARROT <sup>GF</sup> <sup>V</sup> <sup>VG</sup>  
Madras Chickpea and Tomato | Vegan Tofu  
Sesame Seeds (6, 9, 10, 11)

PANFRIED COD <sup>GF</sup>  
Celeriac Purée | Baked Lentils  
Salsa Verde (4, 7)

GRILLED TROUT FILLET <sup>GF</sup>  
Green Pea | Potato Parmentier | Bell Pepper  
Chives (4, 12)

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

### DESSERTS

WARM CHRISTMAS PUDDING  
Sherry Custard | Vanilla Ice Cream  
(1A, 3, 7, 8K, 12)

APPLE & BERRY TARTLET  
Toasted Oats  
Raspberry Ripple Ice Cream  
(1A, 1D, 3, 7, 8K, 12)

SELECTION OF ICE CREAM <sup>GF</sup> <sup>AVG</sup>  
Hazelnut | Vanilla | Honeycomb  
Poached Fruit | Crispy Meringue (3, 6, 7, 8G, 8K)

CHOCOLATE &  
CARAMEL BROWNIE  
Hazelnut Ice Cream  
(1A, 3, 6, 7, 8G)

EGGNOG MOUSSE  
Gingerbread | Raspberry | Vanilla Ice Cream  
(1A, 3, 7, 12)

WARM STICKY TOFFEE  
& APPLE PUDDING  
Toffee Sauce | Honeycomb Ice Cream  
(1A, 3, 7, 8K, 12)

TEA or FRESHLY BREWED COFFEE

*All our Beef & Pork are of Irish Origin*

<sup>GF</sup> Gluten Free <sup>AGF</sup> Available Gluten Free <sup>V</sup> Vegetarian <sup>AVG</sup> Available Vegan

**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, (8I) Pine Nuts, (8K) Praline, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphur Dioxide and Sulphites, (13) Lupin, (14) Molluscs

*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 manufacturers 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.*