


2017-1

## Chapter One Christmas Menus 2016

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CHAPTER ONE

*THE RESTAURANT THE FOOD THE CHEF'S TABLE  
PRIVATE DINING PRE THEATRE*

## CHRISTMAS MENUS 2016

GALLERY

FOUR COURSE  
DINNER

TASTING MENU

LUNCH MENU  
TASTING

SET LUNCH MENU

VEGETARIAN MENU

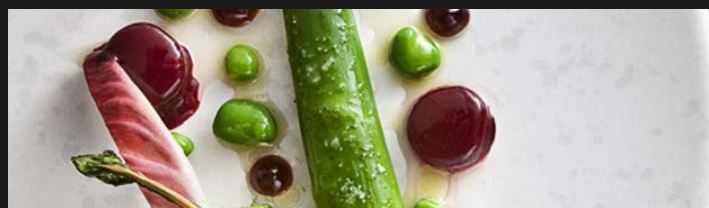
CHEF'S TABLE  
TASTING

GROUP MENU

WINE & DRINKS LIST

CHRISTMAS MENUS  
2016

BOOK A TABLE



## CHRISTMAS DINNER MENU 2016

**Sample Menu- please note our menu changes on a daily basis**

**Spiced pumpkin soup** with spinach and ricotta dumpling, sage, smoked onion oil

**Brendan Guinan's** organic beetroot, candied unwaxed lemon, St Tola goats cheese, violet garlic puree & smoked almond crumb

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**Pig's tail** stuffed with Fingal Ferguson's bacon and Dublin bay prawn, basil purée and citrus mustard fruit

**Atlantic crab salad** with cucumber and pickled seaweed

**Cured smoked venison** with marinated foie gras, smoked bacon and chestnut fritters, onion jelly and Sauternes

**Seared scallop** with crushed Jerusalem artichoke and

white onion puree, unfermented chorizo, cider and lemon emulsion

**Game terrine** with smoked pear and mustard puree, slow roast shallot and pickled cherries

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**Salt marsh duck breast** with bonito flavoured sesame seeds and salted Muscat grape, stuffed carrot with a ginger crust and roast Crown Prince pumpkin

**Turbot** cooked in aromatic oil with Castletownbere shrimp, chargrilled purple sprouting broccoli, pickled anchovy and shallot dressing, bacon crackers

**Loin of venison** with roasted parsnips and spiced bread sauce, elderberries and creamed potatoes flavoured with yeast

**John Dory** with Nori seaweed butter, risotto of razor clam, cockle and barley, red wine essence

**Fillet of Irish Hereford beef** with cep casserole and roast cauliflower, deep fried bone marrow fritter

\*\*\*\*\*

**Flavours of carrot cake** with spiced cheese mousse, carrot sorbet with soda bread tuile, maple syrup and pecan crumb

*(Lustau, Emilin Moscatel €9.75)*

**Coffee and cocoa bean ice-cream**, cranberry jam, honey roasted oats, mace parfait, confit clementines and sparkling cranberry soda

*(Fernando de Castilla, 'Antique' Pedro Ximénez NV: €11.00)*

**Chocolate and condensed buttermilk cream**, caramel crunch, rape seed oil aeros and barley ice cream

*(Mouchão, Licoroso, Alentejo 2008: €11.00)*

**Set hazelnut milk** with molasses ice-cream, hazelnut crunch, lemon and yoghurt cream

*(Domaine des Baumard, Vert de l'Or, Loire, NV €8.00)*

**Selection of four cheeses** from our cheese menu – supplement €5.00

*(Warre's, Quinta da Cavadinha, Port 1998: €13.00)*

**Christmas Dinner Menu €75.00 per person Tea/Coffee & Petit Fours €3.50**

**Parties of 8 to 14 will be offer a menu with 3 Choices – parties of 14 to 16 will be offered a choice of 2 dishes per course**

**– 10% service on parties of 8 or more**

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free.

## Vegetarian Menu

----- Dinner -----

Roasted pumpkin soup spinach and ricotta gnocchi, pumpkin seed oil

Ravioli of 36 month parmesan and black pepper with mushroom and fennel, fricassee of organic leek and pearl onion

----- Dessert -----

**€75.00**

## CHRISTMAS LUNCH MENU

Spiced chestnut soup, herbed chicken dumpling, hazelnut cream

Pigeon salad, pear in cider vinegar and five spice, Fergusons chorizo, crozier blue cheese

Duck sausage, poached egg, fricassee of lentils and Madeira, horseradish cream

Ardsallagh goats cheese, aubergine puree, roast  
artichoke and black olive oil

Cured organic salmon, pear puree and mustard  
essence, marinated organic cucumber

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Truffled blanquette of veal

Roast pheasant in lardo and smoked bacon, creamed  
savoy cabbage, smoked beetroot essence, winter  
vegetables

Spiced daube of beef, parsnip puree, winter  
vegetables, pepper cream

Hake, crushed Jerusalem artichoke, Morteau sausage,  
mussels preserved lemon butter and tarragon  
emulsion

Sea trout, roast fennel, braised squid, tomato and  
shellfish sauce

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Warm chocolate mousse, orange and campari jelly,  
coffee cream, vanilla ice cream

Earl grey pannacotta, passion fruit jelly, lychee salad

Carmelised winter fruit tart, rum ice cream

Lime parfait, orange and passionfruit salad, coconut  
emulsion

Selection of three cheeses

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Tea / Coffee

**€55.00**

10% service for groups of 8 or more

## TWITTER FEED

Opening times: Lunch: Tue-Fri 12.30pm - 2.00pm  
Dinner: Tue-Sat 7.30pm - 10.30pm Closed Sundays & Mondays  
Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables  
required back by 7.30pm)

Site design by **Open**  
Photography: Barry McCall &  
Barabara Corsico - restaurant  
interior