The Club Bar & Brasserie



CHRISTMAS DINNER MENU

3 Course €75

Enjoy a Welcome Glass of Bubbles

House Baked Bread, Whipped Butter

TO START

Guinness Cured Salmon – Crème Fraiche, Dill, Beetroot
Chicken & Duck Liver Parfait, Truffle Butter, Grape Chutney, Toasted Brioche
Roasted Pumpkin Hummus Caramelised Pumpkin Seeds, Chives and Charred Ciabatta (V)
Crab Salad, Lime Purée, Sesame Dressing, Avocado, Chicory

MAIN COURSE

Turkey & Ham – Savoy Cabbage with Bacon and Onion, Roasted Vegetables, Gravy
Grilled Seabream – Beurre Blanc, Pickled Shimejis, Celeriac Puree, Samphire
8oz Sirloin Steak – Veal Jus, Watercress and Horseradish
Venison Loin – Balsamic Blackberries, Beetroot, Pistachio
Asparagus - Burrata, Romesco Sauce, Hazelnuts (V)
Main Dishes are Served with Creamy Mash and Roasted Vegetables

SOMETHING SWEET

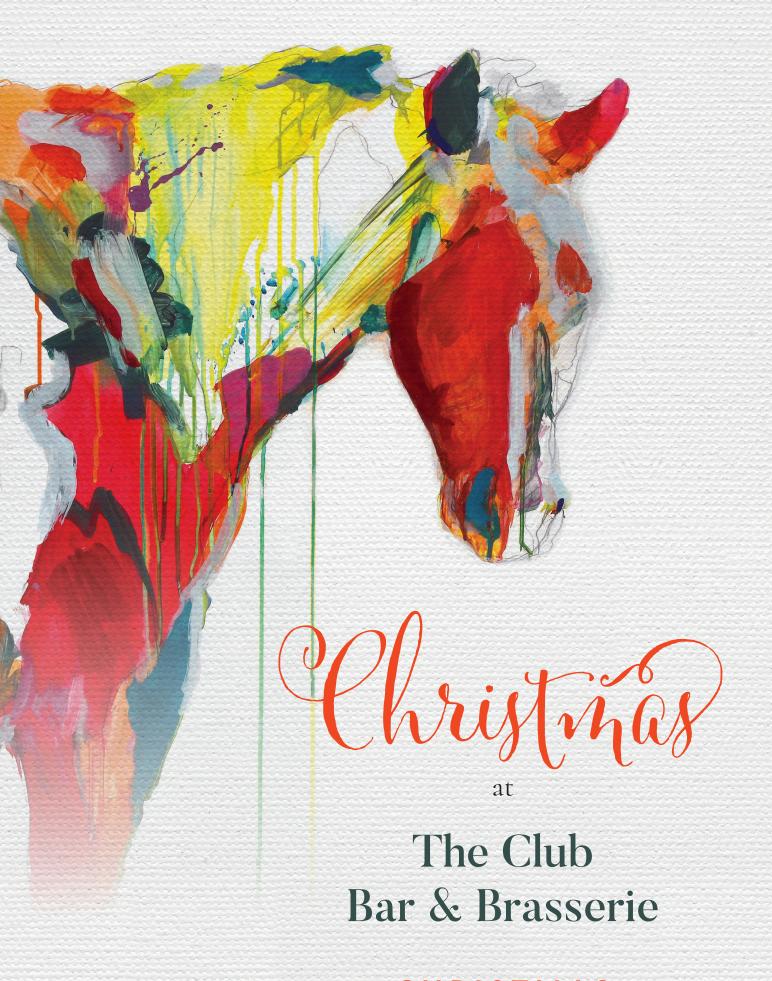
Warm Christmas Pudding with Crème Anglaise and Vanilla Ice Cream
The Club Trifle with Yuzu Curd and Chantilly Cream
Warm Sticky Toffee Pudding with Butterscotch and Vanilla Ice Cream (V)
Selection of Cheese with Apple Butter, Pickled Grapes, Candied Walnuts and Crackers

Additional Sides - €8 each

Crispy Brussels with Garlic and Almond Emulsion / Tender Broccoli Sweet Potato Puree / Roast Baby Potato / Creamy Mash / Truffle Fries *Not included in set menu pricing



VOCO° The Club



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