

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 Shimejjs, 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
— BY IHG —

All beef is of Irish Origin and sourced locally. Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request



Christmas

at

The Club
Bar & Brasserie

CHRISTMAS
DINNER