



**CHRISTMAS LUNCH MENU**

€40



**STARTERS**

**HOT SMOKED SALMON BON-BON**

Pea salad, horseradish and buttermilk cream, dill oil

**DEVILLED LAMB KIDNEYS**

Bacon, mushroom, toast

**HOMEMADE SPICED SAUSAGE**

Puy lentil, violet mustard and parsley salad

**ST TOLA'S GOAT'S CHEESE**

Hibiscus, toasted grains, spiced honey heritage carrots

**CLASSIC CAESAR SALAD**

Parmesan dressing, Crowe's smoked bacon, croutons

**SPICED CROWN PRINCE PUMPKIN SOUP**

Toasted seeds, sage soda bread

**MAINS**

**6OZ F.X. BUCKLEY MEDALLIONS OF FILLET BEEF**

Spring onion mash, shallots, mushroom & a red wine jus

**8OZ F.X. BUCKLEY SIRLOIN STEAK**

**ROAST FILLET OF HALIBUT**

Cockles, carrot and anis purée

**FREE RANGE CHICKEN SUPREME**

Potato gnocchi, baby leeks, morel mushroom sauce

**WILD MUSHROOM RISOTTO**

Parmesan and cep espuma, Parmesan crisp



IRISH GRASS-FED HERITAGE STEAKS

  
BEEF DRIPPING CHIPS, MASHED POTATO AND SEASONAL VEGETABLES SERVED TO THE TABLE

HOW DO YOU LIKE YOUR STEAK COOKED?

<b>RARE</b>	<b>MEDIUM-RARE</b>	<b>MEDIUM</b>	<b>MEDIUM-WELL</b>	<b>WELL-DONE</b>
Very red cool centre	Red warm centre	Warm pink centre	Slight pink centre	Cooked through

**DESSERTS**

**BAILEYS & ESPRESSO PARFAIT**

Candied pistachio, salted caramel foam, chocolate truffle

**WARM CHOCOLATE & O'HARA'S STOUT BROWNIE**

Butterscotch, vanilla ice cream

**VANILLA CHEESECAKE**

Passion fruit jelly, passion fruit curd, meringue

ALL BEEF IN OUR RESTAURANT IS OF IRISH ORIGIN.  
F.X.BUCKLEY FAMILY BUTCHERS DRY-AGE STEAKS FOR A MINIMUM OF 28 DAYS UNTIL FULLY MATURE.  
SERVICE CHARGE OF 12.5% IS APPLIED TO TABLES OF 5 OR MORE.



**CHRISTMAS DINNER MENU**

€60



**STARTERS**

**DEVILLED LAMB KIDNEYS**

Bacon, mushroom, toast

**HOT SMOKED SALMON BON-BON**

Pea salad, horseradish and buttermilk cream, dill oil

**DRY-AGED FILLET OF BEEF TARTARE**

Free range egg, smoked herring caviar, sourdough crouton

**ST TOLA'S GOAT'S CHEESE**

Hibiscus, toasted grains, spiced honey heritage carrots

**CLASSIC CAESAR SALAD**

Parmesan dressing, Crowe's smoked bacon, croutons

**SPICED CROWN PRINCE PUMPKIN SOUP**

Toasted seeds, sage soda bread

**MAINS**

**8OZ F.X. BUCKLEY FILLET STEAK**

**10OZ F.X. BUCKLEY RIBEYE STEAK**

**16OZ F.X. BUCKLEY SIRLOIN STEAK ON THE BONE**

**ROAST FILLET OF HALIBUT**

Cockles, carrot and anis purée

**FREE RANGE CHICKEN SUPREME**

Potato gnocchi, baby leeks, morel mushroom sauce

**WILD MUSHROOM RISOTTO**

Parmesan and cep espuma, Parmesan crisp



IRISH GRASS-FED HERITAGE STEAKS

**BEEF DRIPPING CHIPS, MASHED POTATO AND SEASONAL VEGETABLES SERVED TO THE TABLE**

HOW DO YOU LIKE YOUR STEAK COOKED?

<b>RARE</b>	<b>MEDIUM-RARE</b>	<b>MEDIUM</b>	<b>MEDIUM-WELL</b>	<b>WELL-DONE</b>
Very red cool centre	Red warm centre	Warm pink centre	Slight pink centre	Cooked through

**DESSERTS**

**BAILEYS & ESPRESSO PARFAIT**

Candied pistachio, salted caramel foam, chocolate truffle

**WARM CHOCOLATE & O'HARA'S STOUT BROWNIE**

Butterscotch, vanilla ice cream

**VANILLA CHEESECAKE**

Passion fruit jelly, passion fruit curd, meringue

**CHEESE BOARD**

Selection of cheese from Sheridan's

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F.X.BUCKLEY FAMILY BUTCHERS DRY-AGE STEAKS FOR A MINIMUM OF 28 DAYS UNTIL FULLY MATURE.  
SERVICE CHARGE OF 12.5% IS APPLIED TO TABLES OF 5 OR MORE.



## OUR BEEF

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### SERVING QUALITY MEAT SINCE 1930

The way in which we guarantee the highest quality in beef in both texture and flavour is by choosing Irish beef and the highest grade of traditional breeds of cattle. Our prime cuts are hung on the bone at 4°C and at 80% humidity for a minimum of 28 days.

Storing meat for several weeks where it can lose up to 16% of its weight involves considerable expertise

so all F.X. BUCKLEY butchers are specifically trained for the process. The benefit for our patrons is to experience the concentration and saturation of natural meat flavours and superior tenderness. Hence why you will hear experts use terms such as “buttery and rich”, and “earthy and nutty” to describe our dry-aged beef.

## ORIGIN

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### QUALITY IRISH INGREDIENTS FROM OUR SPECIALIST SUPPLIERS



Leaves – Gold River Farm, Co. Wicklow | Cress – Little Cress, Co Meath | Bacon – Crowes farm, Tipperary  
Broccoli – Chris Kane, Co. Dublin | Potato – Peter Keogh, Co. Dublin | Oysters – Kellys, Achill Island, Hartys Carlingford  
Beetroot – Mooncoin, Co. Kilkenny | Mushrooms – Codd’s Farm, Co. Carlow/Ard Macha, Co. Fermanagha