

CHRISTMAS LUNCH €40

STARTERS

DEVILLED LAMB KIDNEYS

Crowe's smoked bacon, mushroom,
toasted bread.

SHORT RIB NUGGET

celeriac cream, truffle dressing.

MARINATED BEETROOT SALAD

St. Tola Ash goat's cheese.

FOIE GRAS AND CHICKEN LIVER PARFAIT

apple chutney, toasted brioche.

CLASSIC CAESAR SALAD

aged Parmesan, Crowe's smoked bacon.

SPICED CROWN PRINCE PUMPKIN SOUP

toasted seeds, sage soda bread.

MAINS

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

spring onion mash, shallots,
mushroom and a red wine jus.

8OZ F.X. BUCKLEY SIRLOIN STEAK

IRISH FREE RANGE CHICKEN

braised leek, pickled garlic dressing.

**KOHLRABI BRAISED IN F.X. BUCKLEY
SEASONING**

polenta, onion purée, pumpkin seeds.

ROAST FILLET OF HALIBUT

cockles, carrot and anis purée.



SELECTION OF SAUCES.
SELECTION OF SEASONAL VEGETABLES

HOW DO YOU LIKE YOUR STEAK COOKED?

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

DESSERT

POACHED RHUBARB vanilla panna cotta, rosemary crumble

HAZELNUT AND COFFEE hazelnut mousse, speculoos, chocolate coffee cream

VANILLA CRÈME BRÛLÉE lemon biscuit

Service charge of 12.5% is applied to tables of 5 or more



CHRISTMAS DINNER €60

STARTERS

DEVILLED LAMB KIDNEYS

Crowe's smoked bacon, mushroom, toasted bread.

FILLET OF BEEF TARTARE

pine nut, garlic bread.

MARINATED BEETROOT SALAD

St. Tola Ash goat's cheese.

FOIE GRAS AND CHICKEN LIVER PARFAIT

apple chutney, toasted brioche.

CLASSIC CAESAR SALAD

aged Parmesan, Crowe's smoked bacon.

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

IRISH FREE RANGE CHICKEN

braised leek, pickled garlic dressing.

KOHLRABI BRAISED IN F.X. BUCKLEY SEASONING

polenta, onion purée, pumpkin seeds.

ROAST FILLET OF HALIBUT

cockles, carrot and anis purée.



SELECTION OF SAUCES.
 SELECTION OF SEASONAL VEGETABLES

.....
 HOW DO YOU LIKE YOUR STEAK COOKED?

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

DESSERT

POACHED RHUBARB vanilla panna cotta, rosemary crumble

HAZELNUT AND COFFEE hazelnut mousse, speculoos, chocolate coffee cream

VANILLA CRÈME BRÛLÉE lemon biscuit

CHEESE BOARD selection of cheese from Sheridan's, apple chutney, crackers

Service charge of 12.5% is applied to tables of 5 or more



F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE



OUR BEEF

.....
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 loose 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

.....
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 | Potatoes- Peter Keogh, Co. Dublin | Oysters- Kellys, Achill Island,

Hartys Carlingford | Beetroot- Mooncoin, Co. Kilkenny | Mushrooms- Codd's Farm, Co. Carlow/Ard Macha, Co. Fermanagha



FXBUCKLEY.IE

