



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

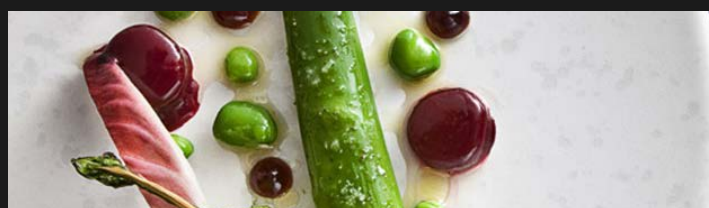
CHEF'S TABLE
TASTING

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

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

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

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

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

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