



Christmas at...

# charlotte quay




## Christmas Dinner Menu




### STARTERS

- Celeriac Veloutè, Truffle, Chestnuts, Croutons 10  
Organic Chicken, Black Pudding & Ham Hock Terrine, Capers, Cauliflower 12  
Roast Scallops, Butternut Squash, Chorizo, Pedro Ximenez 15  
Roasted Pigeon, Frigola, Tarragon & Cep Fricassee, Aged Parmesan 13  
Ardsallagh Goat's Cheese, Spiced Pear, Chicory, Pecan, Blood Orange 10

### MAINS

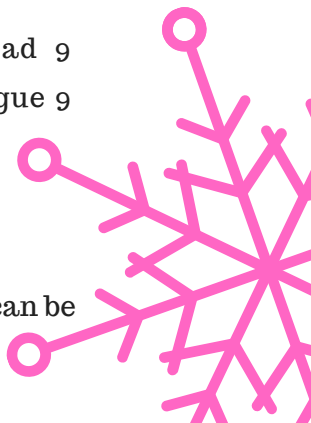
- Roasted Monkfish, Grilled Hispi Cabbage, Mussels, Dulse Seaweed 26  
Roast Cod, Sprouting Broccoli, Mousseline Potato, Brown Shrimp 20  
10 oz McLoughlin's Sirloin, Lardo & Rosemary Butter, Beef Fat Potatoes 32  
Venison, Blackberry, Beetroot, Red Cabbage, Chocolate 26  
Potato, Leek & Durrus Cheese Pithivier, Truffle Veloutè 22
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### SIDES

- Confit Roasted Potatoes, Garlic Aioli, Parmesan 5  
Roasted Carrots, Smoked Yoghurt, Cumin 5  
Creamed Spinach, Smoked Ham, Nutmeg 5
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### DESSERTS



- Warm Chocolate Tart, Cherry & Pistachio Ice Cream 9  
Yuzu Posset, Shortcross Gin Soaked Blueberries & Sorbet, Shortbread 9  
Port Roasted Figs, Honey & Vanilla Mascarpone, Bee Pollen Meringue 9  
Selection Of Irish Cheese, Quince, Homemade Crackers 12
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Service charge of 12.5% on parties of 6 or more. All dishes are made to order so can be altered to suit dietary requirements. Menu items are subject to change.