CHESTERFIELD RESTAURANT

CHRISTMAS DINNER MENU

to start

- CAULIFLOWER AND APPLE SOUP Crispy capers, stout bread (1a, 3, 6, 7, 9) (Cluten Free available)
- WHISKEY AND CITRUS CURED SALMON Wasabi aioli, pickled cucumber, kohlrabi relish (3, 4, 7, 10, 12)

HEIRLOOM ROAST CARROT Spiced cashew cream, avocado puree, harissa, pickled carrots, hazelnut and pistachio dukkah (8b, 8g, 12)

CHICKEN CROQUETTES Caesar emulsion, parmesan, romaine lettuce, crispy pancetta (1a, 3, 4, 7, 9, 10, 12)

ST TOLA'S GOATS CHEESE SALAD Wine poached pears, chicory, orange, grapefruit, brioche croutons, hazelnuts, mixed leaves, citrus dressing (1a, 3, 4, 7, 10, 12) (Cluten Free available)

MAIN COURSE

24-HOUR SLOW-COOKED DAUBE OF BEEF Creamy mash potato, spiced carrot puree, glazed carrots, asparagus, smoked lardon and pearl onion jus (1a, 7, 12)

PAN-FRIED SUPREME OF CHICKEN Pomme puree, garden peas, romaine lettuce, smoked lardons, tenderstem broccoli, butter sauce (7, 12)

BUTTERNUT SQUASH RISOTTO Roast butternut squash, crispy sage, roast pine nuts, parmesan shavings (7, 8i, 12) (Can be made vegan)

PRESSED IRISH PORK BELLY Colcannon mashed potato, apple puree, roast parsnips, baby turnip, morteau sausage jus (1a, 6, 7, 9, 10, 12)

IRISH TURKEY AND LIMERICK HAM Herb stuffing, colcannon mashed potato, glazed carrots, roast parsnips, tenderstem broccoli, cranberry jus (1a, 3, 6, 7, 9, 12)

DESSERT

SELECTION OF ICE CREAM (GF) (Vegan options available) (6, 7, 12)

FESTIVE DUO OF DESSERTS Warm Christmas pudding, whiskey crème anglaise, gingerbread ice-cream, mixed berry eton mess (1a, 3, 6, 7, 8a, 8b, 8c, 12)

SELECTION OF IRISH CHEESES Selection of water biscuits, red pepper relish, grapes, quince jelly (1a, 1b, 1c, 1d, 3, 6, 7, 8c, 12)

Our meat is 100% of Irish provenance. Our fish is sustainably sourced.

1= Cluten (a. wheat, b. rye, c. barley, d. oats), 2 =Crustaceans, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soybeans, 7 = Milk, 8 = Nuts (a. almonds, b. hazelnuts, c. walnuts, d. cashews, e. pecan nuts, f. Brazil nuts, g. pistachio nuts, h. macadamia/Queenland nut) 9 = Celery, 10 = Mustard, 11: Sesame SeedS, 12 = Sulphur Dioxide, 13 = Lupin, 14 = Molluscs



€5400

course menu

per person





Our menu prices are inclusive of 13.5% VAT