



Christmas Dinner Menu

Starter

Tartar of Irish Organic Sea Trout, Avocado and Wasabi, Mango Salsa Soy and Mirin Dressing

West Coast Irish Scallops, Coconut Puree, Raw Apple, Mango, Chilli Dressing

Seared Wicklow Wood Pigeon, Figs, Hazelnut Crunch, Jerusalem Artichoke Purée, Madeira Syrup

Duck Foie Gras "Au Torchon", Pear Gel, Almonds, Toasted Brioche (*€3.00 Supplement*)

Salad of Goat's Cheese, Beetroot, Fennel Candy, Macadamia Nuts, Aged Sherry Dressing

Main Course

Irish Charolais Rib-Eye Beef, Gratin Dauphinois, Red Onion Marmalade, Sautéed Mushroom & Peppercorn Sauce (*€3.00 Supplement*)

Loin of Wicklow Venison, Poached Quince, Confit Shallots, Butternut Squash, Cocoa Jus (*Wild Irish Game, Co Wicklow*)

Fillet of Sea Bass, Mussel and Clam Broth, Vegetables and Herb Butter Emulsion

Roast Atlantic Cod, Chickpea Fritter, Spinach, Tomato Fondue, Langoustine Foam

Mushroom Risotto

Side Orders

Sautéed Potatoes

French Beans & Shallots

Butternut Squash Puree

€4.00 Each

Dessert

Dark Chocolate Fondant, Cherry Gel, Pistachio Ice Cream

Apple and Pear Crumble, Vanilla Ice-Cream

Lemon Tart, Raspberry Sorbet

Tonka Bean Crème Brûlée, Passion fruit Jelly

Sheridan's Cheese Selection with Condiments

3 Courses €59.50

All our Desserts, Ice Cream, Sorbet and Bread are made in Dax Restaurant by our Pastry Chef

For tables of 6 people or more 12.5% service charge will be added to your bill

Please note that dinner service begins at 6pm. We kindly request that lunch customers vacate the restaurant at the latest by 5.30pm, Thank you for your co-operation.