



## citron december bistro dining



### to start

homemade seafood chowder  
smoked fish, shellfish, white wine & herb velouté, homemade guinness bread  
crumbed turkey croquettes  
creamy bechamel sauce with turkey leg, homemade bacon jam  
warm brie parcels  
brie wrapped in filo pastry, pickled red onion, candied walnuts, micro cress salad  
classic caesar salad  
baby gem, smoked bacon lardons, focaccia croutons, parmesan shavings, caesar dressing  
beetroot & goats' cheese salad  
roasted & pickled beets, goats' cheese crumb, toasted pine nuts, mustard dressing

### the main event

homemade lamb burger  
cranberry relish, wilted baby spinach, tomato, pickled red onion, grilled goats' cheese, hand cut chunky chips  
8oz ribeye steak  
confit tomato, portobello mushroom, fondant potato, tobacco onion rings, veal jus  
crisp confit chicken  
potato purée, wilted spinach, toasted pine nuts, lattice potato, chicken jus  
pan seared duck breast  
parsnip crisp, pomme purée, red wine and blackberry jus  
pan fried hake  
puy lentils, organic carrots, smoked pancetta  
spinach & ricotta tortellini  
creamy tomato sauce, parmesan shavings, confit cherry tomato

### desserts

crème brûlée  
homemade  
almond shortbread, fresh Irish berries  
ferrero rocher cheesecake  
white chocolate and toasted hazelnut crumb, fresh cream  
fitzwilliam christmas pudding  
crème anglaise, cinnamon ice-cream

selection of teas or freshly brewed coffee included

two-course menu €40.00 per person three-course menu €50.00 per person