

FAITHLEGG



FESTIVE LUNCH

Cream of roast squash soup with a thyme and honey crème fraîche

Wild mushroom and white truffle oil in a mille feuille basket with shaved parmesan and nutmeg

Duck and orange liver pâté pear with tomato chutney sourdough crisps

Oak smoked salmon, golden raisin fennel and white wine vinegar dressing with brown bread crumb

Wicklow Brie and potato gratin in an all-spice cream served with our home-made brown bread

Monkfish in a dollar bay clam and chorizo cream with scallion mash potato cake

Cauliflower steak with a red chili and coriander pesto on Winter spinach with smoked almonds

Traditional turkey and glazed ham, creamed brussels sprouts, sage onion and apricot stuffing, cranberry and star anis jus

Slow roast feather blade of beef with a pearl onion jus, butter roast fondant and roast root vegetables

Panfried fillet of seabass, chimichurri sauce on a bed of tagliatelle pasta

Tarte tatin pear and apple caramelized served with a salted caramel ice cream

Cranberry and burnt orange parfait, with streusel and glazed eggnog meringue

Dark chocolate delice, cherry compote and champagne sorbet

Faithlegg's Christmas pudding, vanilla ice cream and Waterford whiskey anglaise

