

# Christmas Menu

Selection of bread and butter

€55

## STARTERS

Celeriac Soup, horse radish and chive cream (7,9)

Duck and foie gras terrine with spiced plum chutney and toast (1 wheat, 12)

Prawn cocktail, shredded iceberg lettuce with avocado and maryrose sauce (2,3)

Buffalo wings with blue cheese sauce (1,3,7,10)

## MAIN COURSE

Chicken supreme with puy lentils and smoked sausage (7,9,10,12)

Baked salmon, bernaise sauce, black kale and potato (3,4,7,12)

Roast pumpkin risotto, ricotta and trumpet mushrooms (vegan option available) (7)

72h slow-cooked beef short rib with a steak garnish of caramelised onion, cream spinach and pepper sauce (served pink)(7)

## DESSERT

Hyde Tiramisu (1,3,7)

Apple Pie with vanilla ice cream (vegan option available) (1,3,7)

Hot chocolate sable with vanilla ice cream (1,3,7)

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12.5% service charge applicable ❄️

The menu can be altered to accommodate any dietary requirements

Allergens

1 Cereals containing gluten. 2 Crustaceans. 3 Eggs. 4 Fish. 5 Peanuts. 6 Soybeans. 7 Milk. 8 Nuts. 9 Celery. 10 Mustard. 11 Sesame seeds. 12 Sulphides. 13 Lupin. 14 Molluscs.

