

FESTIVE DINNER

PLEASE SELECT A CHOICE OF 2 PER COURSE FOR YOUR GROUP

TO START

Celeriac and roasted chestnut soup

Maple-glazed pork belly, Calvados apple, Clonakilty pudding bon bon Dressed Castletownbere crab, tiger prawn, Cognac Marie Rose, brioche croûte, micro fennel

Ardsallagh goat's cheese, spiced plum jelly, hazelnut vinaigrette

MAINS

Robata-grilled prime Irish sirloin of beef, Jameson Black Barrel Whiskey and pink peppercorn sauce

Grilled fillet of Atlantic seabass, Champagne cream

Slow-roast turkey and maple glazed bacon, chestnut and thyme stuffing, cranbrry and port reduction

Wild Irish venison, poached pear, blackberry, casis Jus Spinach & ricotta tortellini, basil cream, baby spinach, heirloom tomato

DESSERT

Traditional Christmas pudding brandy Anglaise Winter berry cheesecake Classic Italian tiramisu

TEA / COFFEE MINI MINCE PIES



CELEBRATE THE FESTIVE SEASON

With riverside views, glamorous design and a wonderful selection of hearty and mouth-watering seasonal delicacies, your festive celebration will not be forgotten when hosted in;

THE LOOKOUT

or

THE MIRROR ROOM.

€95 per person package available

Minimum numbers for Mirror Room - 50 Minimum numbers for Lookout - 30

Special accommodation rates available

CONTACT DETAILS

For bookings please contact the Events Team

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#SliceOfTheCity