

# THE WESTBURY

THE DOYLE COLLECTION • DUBLIN

## GRAFTON FESTIVE DINNER

€120.00

### STARTER

*Please choose one - add choice for €15.00 per person*

Irish cured & smoked salmon, *caper berries, pickled cucumber, fine herb salad* 4, 10, 12

Heirloom beetroot salad, *goat's cheese, mandarin compote, spiced nuts* v

1 (barley, wheat), 7, 8, (almond, cashew, hazelnut, pistachio), 10, 12

Mushrooms on toast, *grilled sourdough, crisp quail egg, mushroom fricassee, truffle aioli, watercress, toasted pinenuts* 1 (barley, rye, wheat), 8 (pine nut) 7, 10

Confit duck leg terrine, *apricot compote, sourdough brioche* 1 (wheat), 7, 9, 12

Ham hock & pistachio ballotine, *apple compote, crisp salad, honey & mustard dressing, brioche toast* 1 (wheat), 3, 7, 8 (pistachio), 9, 10

Buffalo burrata, *marinated heirloom tomato tart, basil pesto, toasted pine nuts* v

1 (wheat), 3, 6, 7, 8 (pine nut)

Tiger prawn cocktail, *Bere Island crab tartare, avocado* | €6.00 supplement applies 1 (wheat, barley), 2, 3, 4, 9, 10, 12

### SOUP

*Supplement €10.00 per person*

Wild mushroom v 7, 9

Cream of cauliflower soup, *thyme oil* v 7

Classic vegetable v 7

Carrot, ginger & coconut vE

### MAINS

*Please choose one - add choice for €15.00 per person*

Roast turkey breast, *maple glazed ham, sage & apricot stuffing, creamed Brussel sprouts with toasted pine nuts, roast potatoes* 1 (wheat), 6, 7, 8 (pine nuts), 9, 10, 11, 12

Roasted fillet of beef, *celeriac purée, fondant potato, green beans & bacon, roasted carrot, red wine jus* 7, 9, 10, 12

Pan-fried seabass, *grilled prawns, Mediterranean veg, quinoa & lentil salad, chive beurre blanc* 2, 4, 7, 10, 12

Pan-fried cod, *potato & herb cake, tender stem broccoli, sauce vierge, lemon butter* 4, 7, 10, 12

Miso glazed salmon, *sweet potato, soy aubergine, chilli & scallion, toasted sesame seeds* 1 (wheat), 4, 6, 7, 10, 11

Spice ash crusted venison loin, *confit potato, winter roots, blackberry jus* 7, 9, 10, 12

Skeaghanore duck breast, *roasted squash, braised cabbage, cherry demi, toasted nuts* 7, 8 (almond, cashew, hazelnut, pistachio,) 9, 10, 12

Wild mushroom risotto, *truffle mascarpone* v 7

Allergens on following page

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## DESSERT

*Please choose one – add choice for €10.00 per person*

Miniature handmade desserts (5 pieces) v

1 (wheat), 3, 6, 7, 8 (variable), 12

Crème brûlée, seasonal berries v

3, 7

Valrhona triple chocolate mousse, raspberry gel v

1 (wheat), 3, 6, 7

Apple & blackberry crumble pie, vanilla bean ice cream v

1 (wheat) 3, 6, 7, 8 (almond)

Pear & almond tart, salted caramel ice cream v

1 (wheat), 3, 6, 7, 8 (almond)

Christmas pudding, brandy custard, red berries v

1 (wheat), 3, 6, 7, 8 (almond), 12

Maple & Pecan tart, cinnamon cream v

1 (wheat), 3, 6, 7, 8 (pecan)

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Selection of fine teas & freshly brewed coffee

Mini mince pies v

1 (wheat), 3, 6, 7, 8 (almond), 12

All of the above prices include VAT @ 13.5%. All our meat and poultry is 100% Irish and is traceable from farm to fork. Guests with special dietary requirements or allergies please refer to our allergen book.

List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts

9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Mollusc