

THE WESTBURY

THE DOYLE COLLECTION • DUBLIN

PRIVATE DINING DINNER MENU

€120 per person for 20 guests and under

STARTER

Carrot, ginger & coconut soup, *chive oil, toasted pumpkin seeds* V/VE

1 (wheat, oats), 7

Wrights of Marino dill cured salmon, *pickled cucumber, sour cream & caviar, Guinness bread*

1 (barley, oats, wheat), 3, 4, 7, 10

Skeaghanore duck breast, *onion squash, Amarena cherry gastrique, toasted nuts*

7, 8 (almond, cashew, hazelnut, pistachio,) 9, 10, 12

Heritage beets, *whipped St. Tola goat's curd, orange compote, seeded crackers* V

1 (barley, oats, wheat), 7, 10, 12

MAIN

Pan roasted seabass fillet, *citrus glaze, sautéed spinach, braised Belgian endive,*

broad beans 4, 7, 12

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

Wild mushroom risotto, *truffle salt, pecorino* V 7, 12

John Stone grass-fed beef fillet, *fondant potatoes, French beans,*

shallots & bacon, peppercorn sauce 7, 9, 10, 12

SIDES

(Supplement)

Potatoes: *Fries* 1 (barley), 3, 9, 10, 12 | *Heritage* 7

Hand-cut chips 1 (barley), 3, 9, 10, 12 | *Mashed* 7 V/VE €7

Steamed tenderstem broccoli, *chili & lemon* VE 12 €10

Gem heart salad, *Gordal olives, cherry tomatoes & mimosa* VE 12 €11

Maple glazed carrots, *brown butter & sage* V/VE 7 €7

Crispy cauliflower, *curry aioli, mango, mint & coriander* VE 10 €14

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DESSERT

Wilde's local Irish seasonal cheese selection

Fruit chutney, oat biscuits & black grapes V

1 (wheat, oat), 7, 8 (walnut), 12

Classic crème brûlée, *Irish shortbread* V

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

Cru Virunga chocolate fondant, *honeycomb & salt caramel ice cream* V

1 (wheat), 3, 6, 7

Christmas pudding, *brandy custard, red berries* V

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

Golden pineapple, citrus fruits, lime sorbet VE

1 (wheat)

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