THE WESTBURY

THE DOYLE COLLECTION · DUBLIN

GRAFTON FESTIVE DINNER

€125.00

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, quail egg, mushroom fricassee, truffle aioli, watercress, toasted pine nuts* 1 (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, 9

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 Brussels sprouts with toasted pine nuts, roast potatoes* 1 (wheat), 6, 7, 8 (pine nuts), 9, 10, 12

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

Pan-fried seabass, *grilled prawns, vegetable caponata, beluga lentils & quinoa, 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

Roasted venison loin, *herb crust, fondant potato, cream of roasted root vegetables, fine beans & blackberry jus* 1 (wheat), 7, 9, 10, 12

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

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

Allergens on following page

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DESSERT

Please choose one – add choice for €10.00 per person

Miniature handmade desserts *(5 pieces)*

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

Crème brûlée, *seasonal berries* V

3, 7

Valrhona triple chocolate mousse, *raspberry gel*

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)

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