THE WESTBURY

THE DOYLE COLLECTION • DUBLIN

PRIVATE DINING DINNER MENU

€125 per person for 20 guests and under

STARTER

Carrot, ginger & coconut soup, *chive oil, toasted pumpkin seeds* V/VE 1 (wheat, oat), 7

Wrights of Marino dill cured salmon, *pickled cucumber, sour cream & caviar, Guinness bread* 1 (wheat, barley, oat), 3, 4, 7, 10, 12

Skeaghanore duck breast, *onion squash, braised cabbage, 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, oat, wheat) 7, 10, 12

MAIN

Miso glazed seabass fillet, *sweet potato, teriyaki pak choi, shimeji mushrooms, sesame, chilli & scallion dashi* 1 (wheat), 4, 6, 9, 11

Roasted 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

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

Dry-aged grass-fed Irish beef sirloin, *fondant potatoes, French beans, shallots & bacon, peppercorn sauce* 7, 9, 10, 12

SIDES

(Supplement)

Potatoes: *Fries* 3, 9, 10 | *Heritage* 7 | *Hand-cut chips* 3, 9, 10 | *Mashed* 7 V/VE *€8*

Steamed tender stem broccoli, *chilli & lemon* VE 12 €10

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

Glazed carrots, *sage butter, toasted almonds* V 7, 8 (almond) €7

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

Allergens on following page

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DESSERT

Irish seasonal cheese selection V

Fruit chutney, oat biscuits & black grapes

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

Classic crème brûlée, *Irish shortbread* V

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

Guinness & dark chocolate cake, *raspberry sauce* V

1 (barley, wheat), 3, 6, 7, 12

Christmas pudding, *brandy custard, red berries* V

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

Golden pineapple, *citrus fruits, lime sorbet* V

1 (wheat), 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