

CONRAD[®]

DUBLIN

2 COURSE 45 | 3 COURSE 55

STARTER

BURRATA

lona farm baby beets, pickled walnut, thyme croute

TERRACE CURED SALMON

spicy cucumber relish, wakame mayo, soda croutes

SPICY ASIAN CHICKEN WINGS

toasted sesame, hoi sin mayo

COUNTRY TERRINE

*ham hock, smoked pancetta, Tommy Doherty black pudding,
Cornfed chicken, foie gras, burnt shallot purée,
pickles, sourdough croute*

CARAMELISED JERUSALEM ARTICHOKE SOUP

apple, chestnut granola

SIDES 6

CHUNKY CHIPS

smoked sea salt

GARDEN SALAD

*lona Farm baby beetroot, cherry tomato, baby spinach, crispy kale,
Highbank Orchard cider vinegar dressing*

TRUFFLE CHIPS

lemon aioli, parmesan

HONEY ROASTED ORGANIC CARROTS

carrot purée, fresh herbs

CRUSHED RUSH QUEENS "NEW SEASON POTATOES"

herb butter

BRUSSELS SPROUTS

alsace bacon, chestnut

MAIN COURSE

(INCLUDES CHOICE OF ONE SIDE)

IRISH FREE RANGE TURKEY BREAST

*honey roast ham, Apricot stuffing, fondant potato,
roast rainbow carrots, cranberry and clementine relish*

ROASTED CAULIFLOWER (VEGAN)

garlic and herb sauce, sautéed baby beets, toasted walnut

THE TERRACE FISH AND CHIPS

*Tempura lemon sole, Chunky chips,
Minted mushy peas, Tartare sauce*

JOHN STONE FILLET STEAK 200G

cep ketchup, roscoff onion, watercress salad, red wine jus

WILD IRISH VENISON

beetroot purée, wild mushrooms, parsnip crisps, venison jus

SEARED KILMORE QUAY HALIBUT

*braised baby gem, carrot purée,
mussel and spring onion beurre blanc*

DESSERTS

SPICED CHOCOLATE AND AMARENA CHERRIES MARQUISE

chocolate fudge sponge, cherry curd, Chantilly

CHRISTMAS PUDDING PANNA COTTA

Cinnamon tuile, Seasonal berries

RASPBERRY & PROSECCO TRIFLE

Crème Anglaise, White chocolate cream.

IRISH CHEESE PLATTER

*Wicklow Baun, Cashel Blue,
Carrigaline garlic and herb,
Knockanore smoked cheddar,
homemade pear and apricot chutney, crackers*

A discretionary 10% service charge will be added to the final bill.
For those with special dietary requirements and allergies who may wish to know about the ingredients used,
please ask a member of the Team.