



## December Group Dinner Menu €64.50 per person

### Starters

Soup of the evening

Ham Hock Terrine, Irish Green Cabbage, Sauce Gribiche, Pickled Pear, Brioche Toast

Croquettes of Salted Cod, Vadouvan Aioli, Poached Blonde Raisins, Salt & Vinegar Crisp  
Samphire

Peploes Caesar Salad with Baby Gem, Anchovies, Pancetta, Croutons, Roast Chicken &  
Parmesan

Seared Scallops with Boudin Noir, Curried Cauliflower & Raisin Puree

Pan Seared Veal Kidney with Balsamic, Wholegrain Mustard Sauce & Toasted Brioche

### Main courses

8oz Fillet of Irish Beef, Sauté Spinach, Truffled Celeriac & Red Wine Sauce

Roast Supreme of Dry Spiced Irish Chicken, Sweetcorn, Creamed Rooster Potato, Chive &  
Sweet Chicken Jus

Roast Loin of Wicklow Deer, Braised Red Cabbage, Carrot Puree, 70% Chocolate Sauce

Charred Halibut, Fennel Barigoule, Smoked Haddock Croquette & Lie de vin Sauce

Pan Fried Monkfish Fillet, Mussels & Leeks in Cider Cream Sauce

Peploes Daily Fish

### Side Dishes



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## Desserts

Paris Brest, Choux Bun, Praline Cream, Crisp Biscuit & 70% Chocolate Sauce

Warm Christmas Pudding, Brandy Crème Anglaise & Crème Chantilly

Frozen White Chocolate Parfait, Gingerbread Biscuit & Macerated Winter Berries

A selection of Irish & European Farmhouse Cheeses, Quince Paste, & Homemade Crackers

Classic Crème Brulee, Sable Biscuit, Blackberries

Peploe's Apple Crumble, Vanilla Ice Cream & Ginger

## Tea or Coffee