



## December Group Lunch Menu €54.50 per person

### Starters

Soup of the day

Warm Morteau Sausage, Pearl Barley & Root Vegetable Stew, Wholegrain Mustard & Pickled Onion

Roasted Beets, Bellingham Blue Cheese, Pumpkin, Winter Berry & Hibiscus, Candied Sweet Pecans

Citrus Cured Salmon, Cucumber, Horseradish, Dill & Oyster Mayonnaise, Grated Cured Egg Yolk

Chicken Liver & Foie Gras Parfait, Black Fig Chutney & Toasted Brioche

Pan Fried Gambas, Toasted Sourdough Bread, Spiced Tomato Aioli

### Main Course

Confit of Duck, White Bean Stew & Crispy Jack McCarty Black Pudding, Parsley Essence

6oz Chargrilled Sirloin of Beef, Spinach, Onion Jam, Béarnaise Sauce & Frites

Free Range Chicken Supreme, Roast Carrot & Parsnip, Honey & Thyme Roast Juices

Peploes Fish & Chips with Market Fish, Frites, Lemon Wedge & Tartare Sauce

Dublin Bay Prawn Risotto with Orange, Capers, Basil, Gremolata Crème Fraîche

Charred Cod Loin, Broccoli Puree, Olive Oil Poached Potato, Brown Shrimp Butter

Side Dishes



## 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