

Christmas at SEARSONS

Christmas Dinner Menu €60.00

~Starters~

Soup of the Day

Served with our Homemade Guinness and Treacle Brown Bread (1,2,7,14)

Panko Ham Croquettes

Crispy Ham Hock Croquettes, Truffle Pea Purée, & Rocket Leaves (2,4,7)

Ardsallagh Goat's Cheese Panna Cotta

Pickled Squash, Candied Jalapeños, Pecans, Frisse (7,10 Pecans,14)

Yellowfin Tuna Tartare

Crispy Wonton, Mango, Avocado, Chilli, Ginger, Sesame (2 Wheat,5,12,13,14)

Smoked Silver Hill Duck Breast

Pickled Chanterelle, Maraschino Cherries, Celeriac Remoulade (1,4,7,9,14)

~Mains~

Glazed Crown Turkey & Baked Limerick Ham

With Sage and Onion Stuffing, Roast Potatoes, Mashed Potatoes, Honey Roast Root Vegetables, Broccoli, Brussel Sprouts, Cranberry & Red Currant Jus (2,7,9,14)

10oz Himalayan Salt Rubbed Striplion Steak

JJ Youngs, 28 Day Dry Aged Striplion Steak, String Truffle Mash, Baby Carrots, Tender Stem Broccoli, Toasted Almonds, Shallot Purée, Cajun Panko Onion Rings, & Brandy Pink Peppercorn Sauce (2,7,10 Almonds,14)

Roasted Haunch of Wicklow Venison

With Potato Fondant, Roasted Winter Vegetables, Celeriac Purée, Toasted Pine Nuts & Game Jus (1,7,10,14)

Pan Seared Fillet of Betra Strand Monkfish

Thai Red Curry, Grilled Pak Choi, Toasted Peanuts, Sweet Basil & Jasmine Rice (1,3,5,7,10 Peanuts,12,14)

Wild Forest Mushroom and Truffle Risotto

Black Garlic, Fresh Winter Truffle, Aged Parmesan, Crispy Rocket (1,2 Wheat, 7, 13, 14)

~Desserts~

Homemade Sherry Trifle

With Chantilly Cream, Crème Anglaise, Crumpled Pistachio (2,4,7,10,14)

Warm Homemade Chocolate and Walnut Brownie

Served with Rum & Raisin Ice Cream and Honeycomb (2 Wheat,4,7,10 Walnuts,14)

Mince Pie Crumble

With Brandy Creme Anglaise, & Vanilla Ice Cream (2,4,7,10,14)

Followed by Tea or Coffee