

STARTERS

Seasonal Soup of the Day

Served with Homemade Guinness & Treacle Bread

(1(A,B,C), 7, 9, 12)

Nduja and Chorizo Arancini

Panko Crusted Arancini, Spicy Nduja, Gubbeen Chorizo,
Parmesan Cheese, Chipotle Mayo

(1A, 3, 7, 14)

Daly's Smoked BBQ Salmon Rillettes

Served with Crème Fraîche, Aioli & Chives

(1A, 4, 5, 7, 9)

Macroom Burrata

West Cork Burrata with Heirloom Tomato, Fresh Basil, Tomato Velouté

(7, 9, 12)

MAINS

Glazed Crown Turkey & Baked Limerick Ham

Sage & Onion Stuffing, Roast Potatoes, Mashed Potatoes, Honey Roasted Carrots &
Tender Stem Broccoli, Brussel Sprouts, Cranberry & Red Currant Jus

(1A, 6, 7, 9, 12)

Prime Roast Striploin of Irish Beef

Roast Potatoes, Mashed Potatoes, Honey Roasted Carrots &
Tender Stem Broccoli, Red Onion Marmalade & Red Currant Jus

(7, 9, 12)

Maple - Glazed Rotisserie Free-Range Chicken

Served with Parsley & Thyme Stuffing, Roast Potatoes, Mashed Potatoes, Honey Roasted Carrots &
Tender Stem Broccoli, Sautéed Sprout Leaves & Red Currant Jus

(1A, 6, 7, 9, 12)

Pan Seared Fillet of Dingle Hake

Sautéed Baby Potatoes, Gubbeen Chorizo, Samphire, Vine Cherry Tomatoes

(1A, 4, 7, 12)

Homemade Parmesan Gnocchi

Garden Peas, Shallot Velouté, Basil, Mint,
Crispy Shallots

(1A, 3, 7, 12)

DESSERTS

Homemade Sherry Trifle

Chantilly Cream, Crème Anglaise, Crumbled Pistachio

(1(A), 3, 7, 8(Pistachio), 12)

Warm Chocolate Fondant (Gluten Free)

Salted Caramel Ice Cream

(3, 7)

Mince Pie Crumble

Brandy Crème Anglaise & Vanilla Ice Cream

(1(A), 3, 7, 8(A), 12)

ALLERGENS

1. Gluten (1A)Wheat (1B)Barley (1C)Oats • 2. Crustaceans • 3. Eggs • 4. Fish •
5. Peanuts • 6. Soy • 7. Milk • 8. Nuts (8A)Almonds (8B)Hazelnuts (8C)Walnuts
(8D)Cashew • 9. Celery • 10. Mustard • 11. Sesame • 12. Sulphites • 13. Lupin • 14.
Molluscs



SEARSONS
of Baggot St

Lunch Menu
Christmas
2025

€47.50 PER PERSON
3 COURSE SET MEAL

42-44 UPPER BAGGOT ST, BALLSBRIDGE,
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