

SEARSONS

of Baggot St
CHRISTMAS DINNER

Set Menu

STARTERS

Seasonal Soup of the Day

Served with Homemade Guinness & Treacle Bread

Nduja & Chorizo Arancini

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

Pan-Seared Kilkeel Harbour Scallops

Pea & Mint Purée, Bacon Lardons, Crispy Shallots

MAINS

Glazed Crown of Turkey & Baked Limerick Ham

Sage & Onion Stuffing, Roast Potatoes, Mashed Potatoes, Honey-Roasted Carrots & Tenderstem Broccoli, Brussels Sprouts, Cranberry & Redcurrant Jus

100z Himalayan Salt-Rubbed Rib-Eye Steak €5 SUPPLEMENT

JJ Young 28-Day Dry-Aged Rib-Eye, Champ Mash, Cajun Onion Rings, Roasted Vine Cherry Tomatoes, Peppercorn Sauce

Pan-Roasted Silverhill Duck Breast

Potato Fondant, Hispi Cabbage, Celeriac Purée, Shiitake Mushrooms, Port & Duck Jus

Pan-Seared Fillet of Wild Atlantic Halibut

Sautéed Baby Potatoes, Braised Leeks, Fennel & Saffron Broth, Dingle Bay Mussels, Seaweed Oil

Homemade Parmesan Gnocchi

Smoked Stracciatella, Roasted Tomato, Aged Parmesan, Basil Herb Oil

DESSERTS

Homemade Sherry Trifle

Chantilly Cream, Crème Anglaise, Crumbled Pistachio

Warm Chocolate Fondant GLUTEN FREE

Salted Caramel, Berries, Ice Cream

Mince Pie Crumble

Brandy Crème Anglaise & Vanilla Ice Cream

Searsons Irish Cheese Board €5 SUPPLEMENT

Boyne Valley Bán Goats' Cheese, St. Kevin's Wicklow Brie, Kearney Blue Cheese, Knockanore Oak-Smoked Cheddar, Cheese Biscuits, Grapes, Quince

1. Celery · 2. Gluten Cereals · 3. Crustaceans · 4. Eggs · 5. Fish · 6. Lupin · 7. Milk · 8. Mollusc · 9. Mustard · 10. Nuts
11. Peanuts · 12. Sesame Seeds · 13. Soya · 14. Sulphur Dioxide & Sulphites

Please inform your server of any allergies or dietary requirements before ordering.