



THE
SADDLE ROOM

Festive Dinner Menu

3 Course Menu Sunday to Thursday 75 per person

3 Course Menu Friday & Saturday 95 per person

The Perfect Beginning

Seafood Platter | 45

Dublin Bay Prawns, Whiskey Cured Salmon, Coastal Oysters, Liscannor Crab, Guinness Bread

To Start

Cream of Cauliflower Soup, Crozier Blue Cheese

Gravadlax of Castletownbere Salmon, Smoked Beetroot Dressing, Horseradish, Tempura Oyster

Salt Baked Celeriac, Golden Raisin Purée, Toasted Hazelnuts, Granny Smith Apple

Terrine of Waterford Ham & Chicken, Celeriac Remoulade, Mustard Aioli

Half Dozen Coastal Oysters *(Please ask your server regarding the origin of our oysters)*



Main Course

200g Sirloin of Aged Charleville Beef, Portobello Mushroom, Bourguignon Jus

Supreme of Cornfed Chicken, Cassoulet of Coco Beans

Fillet of Castletownbere Salmon, Broth of Mussels & Samphire

Roast Loin of Wicklow Venison, Celeriac Purée, Port Jus

Wild Mushroom Risotto, Truffle Mascarpone

On The Side

French Fries, Mashed Potato, Green Beans | 5.5 euro supplement

Shelbourne Truffle Fries | 7.5 euro supplement



Desserts

Warm Christmas Pudding, Brandy Anglaise

Chocolate Caramel Mousse, Raspberry Sorbet

Crème Brulée, Sable Biscuit

Warm Bread & Butter Pudding, Pear Purée, Crème Anglaise

Selection of Irish Cheeses, Quince Jelly