



THE
SADDLE ROOM

Festive Lunch Menu

2 Course Menu 59 per person

3 Course Menu 63 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
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

Braised Daube of Charleville Beef, Portobello Mushroom, Bourguignon Jus
Supreme of Cornfed Chicken, Cassoulet of Coco Beans
Fillet of Castletownbere Salmon, Broth of Mussels & Samphire
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
Selection of Irish Cheeses, Quince Jelly