



THE
SADDLE ROOM



Merry Christmas



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Christmas Eve Menu

3 Course Menu 135 Per Person

The Perfect Beginning

Seafood Platter | 50

Dublin Bay Prawns, Whiskey Cured Salmon, Coastal
Oysters, Liscannor Crab, Guinness Bread
(1,4,6,7,10,11,12,13,14)

To Start

Cream of Cauliflower Soup, Black Winter Truffle (3, 8, 11)

Alaskan King Crab, Pearl Caviar, Heritage Tomato, Parmesan Crisp (3, 4, 8, 10, 11, 12, 13, 14)

Salt Baked Celeriac, Apple Caramel, Hazelnut, Black Winter Truffle (1, 3, 5, 8, 11, 12, 14)

Pâté De Campagne, Prunes, Honey & Mustard Dressing, Pistachio Nut, Toasted Sourdough (1, 3, 5, 8, 11, 12, 14)

Half Dozen Coastal Oysters, Ponzu Dressing, Chilli & Spring Onion (1, 3, 7, 12, 13)

Main Course

200g Ribeye Black Angus Beef, Gratin Potato, Bourguignon Jus (3, 8, 11, 12)

Shelbourne Turkey & Ham, Smoked Pancetta, Brussels Sprouts, Traditional Trimmings (1, 3, 8, 11, 12)

Fillet of Atlantic Halibut, Laurent Perrier Champagne Cream, Imperial Caviar (3, 8, 11, 12, 13)

Roast Loin of Wicklow Venison, Salt Baked Celeriac, Sauce Grand Veneur (3, 8, 11, 12)

Potato & Parmesan Gnocchi, Butternut Velouté, Smoked Hegarty's Cheese, Gremolata (1, 3, 10, 11, 12)

On The Side

French Fries(3), **Mashed Potato**(11), **Green Beans**(3, 11), **Pear, Walnut & Beetroot Salad** (3, 5, 12, 14)

| 5.5 euro supplement

Shelbourne Truffle Fries (3, 10, 11, 13, 14) | 7.5 euro supplement

Desserts

Warm Christmas Pudding, Brandy Anglaise (1, 3, 5, 10, 11, 12)

Chocolate Caramel Mousse, Raspberry Sorbet (1, 3, 5, 10, 11, 12)

Crème Brulée, Sable Biscuit (1, 10, 11)

Dark Chocolate 'Black Forest', Cherry Chantilly, Chocolate Sponge, Kirsch, Griottine Cherries (1, 3, 10, 11, 12)

Selection of Irish Cheeses, Quince Jelly (1, 3, 5, 11, 12)

1. Gluten 2. Peanuts 3 Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds 7. Molluscs 8. Celery 9. Lupin 10. Eggs
11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Must

If you are concerned about Food or Beverage Allergies you are invited to seek assistance from a team member.
15% Service Charge applies for parties of 6 or more. All Menus are subject to change according to seasonality and availability.



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Champagne and Sparkling

	(125ml)	Btl
Laurent Perrier La Cuvée NV, Champagne, France	23	115
Laurent Perrier Cuvée Rosè NV, Champagne, France	29	165
Laurent Perrier Grand Siècle, Champagne, France		225
Moët & Chandon NV, Champagne, France		120
Moët & Chandon Vintage 2013, Champagne, France		165
Billecart-Salmon Brut Rosè NV, Champagne, France		180
Krug Grand Cuvée, Champagne, France		415
Celene Opale, Blanc De Blanc, Bordeaux, France	15	60

White Wine

	Gls(175ml)	Btl
Domaine Le Verger, Chablis, Burgundy, France, 2019	14	55
Domaine Daniel Chotard, Sancerre, France, 2018	15	62
Agnus Dei, Albarino, Rias Baixas, Spain, 2020	13	51
Little Beauty, Sauvignon Blanc, Marlborough, New Zealand, 2020	15	58
Broc Vineyards, Marsanne Roussanne, Madera Foothills, California		64
Greywacke, Pinot Gris, Marlborough, New Zealand, 2018		66
Jean Louis Chavy, Puligny-Montrachet Folatieres 1er Cru, Burgundy, France, 2019		145

Red Wine

	Gls(175ml)	Btl
Hacienda El Olmo-Crianza, Tempranillo, Rioja, Spain, 2018	12	48
Chateau Penin, Bordeaux Superior, France, 2016	13	49
Monte Del Frà, Valpolicella Ripasso, Classico Superiore, 2018	14.5	58
Domaine Louis Latour, Pinot Noir, Coteaux du Verdon, France, 2018	13.5	54
Testalonga, Babi Bandito, Carignan, Swartland, South Africa 2017		60
Esporao Reserva, Alentejo, Portugal, 2018		58
Closerie De Vaudieu, Chateauneuf du Pape, France, 2019		70

Ros Wine

	Gls(175ml)	Btl
Chateau La Gordonne, Côte de Provence, France, 2019	9.5	38
Chateau d'Esclans, Whispering Angel, Provence-France, 2020	18	80

