



THE
SADDLE ROOM



Merry Christmas



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Festive Lunch Menu

3 Course Menu 63 per person

The Perfect Beginning

Seafood Platter | 60

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, Chive Cream (3, 8, 11)

Oak Smoked Salmon, Honey Mustard Dressing, Tempura Prawn (1, 3, 4, 10, 11, 12, 13, 14)

Cashel Blue Cheese Mousse, Pickled Walnut Dressing, Sesame Cracker (1, 3, 5, 6, 11, 12, 14)

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

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

Main Course

Braised Daube of Charleville Beef, Gratin Potato, Bourguignon Jus, Bacon Lardons (3, 8, 11, 12)

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

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

Fillet of Pan Seared Castletownbere Salmon, Lemon & Chive Butter Sauce (3, 11, 12, 13)

Pithivier of Potato, Aged Comte Cheese & Lyonnaise Onions, Black Winter Truffle, Watercress Velouté (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, 12, 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)

Dark Chocolate Blackforest Gateaux (1, 3, 10, 11, 12)

Selection of Irish Cheeses, Quince Jelly (1, 3, 5, 6, 11, 12)

Shelbourne Trifle with Harveys Bristol Cream (1, 11, 12, 5)

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. Mustard

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

	Gls(125ml)	Btl
Laurent Perrier La Cuvée NV, Champagne, France	23	115
Laurent Perrier Cuvée Rosé 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 Rosé 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

Rosé 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



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Signature Cocktails

El Greco Madness Redbreast 12, Aperol, Cocoa Vermouth, Pomelo Bitters	16	Purple Halo Pisco, Glendalough Gin, Purple Yam, Avallen Calvados, Olorosso Sherry, Orgeat, Lemon	16
Life's a Peach Buffalo Trace, Pecans, Cocchi Americano, Harvey Bristol Cream, Peach and Black Pepper, Lemon	16	Granny Smith Spritz St. Germain, Avallen Calvados, Apple Sherbert, Lime, Soda, Cremant de Bordeaux	16
Interstellar Grey Goose La Poire, Del Maguey VIDA Mezcal, Butterfly Pea Caramel, Lemon, Sauvignon Blanc	16	The Shelbourne Bramble Method & Madness Gin, Raspberry and Apple Coulis, Lemon, Sugar	16
Grand Dame PAMA Pomegranate Liqueur, Côtes de Provence Rosé, Peach, Jasmine, Laurent- Perrier	16	Simplicity Chinnery Gin, Campari, Rhubarb, Velvet Falernum, Grapefruit, Peychaud Bitters	16
Fairway Green Spot, Loungueville Apple Brandy, Angostura Bitters, Tonka Bean, Soda Water	16	Mr. Jack (NA) Seedlip Grove, Grapefruit Juice, Lemon Juice, Sugar Syrup	8.5
Elegance (NA) Non-Alcoholic Sparkling Wine, Four Berry Cordial	8.5	Heat 'em Up (NA) Ceders Crisp, Lime Juice, Jalapeno Agave, Fresh Orange Juice	8.5
Espresso Marti-No (NA) Seedlip Spice, Espresso, Maple Syrup	8.5		