



THE  
SADDLE ROOM





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## Festive Lunch Menu

### 3 Course Menu 65 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**, Caper & Almond Dressing  
**Gravadlax of Castletownbere Salmon**, Buttermilk & Horseradish Emulsion, Ruby Beetroot  
**Cashel Blue Cheese Mousse**, Pickled Walnut Dressing, Sesame Cracker  
**Terrine of Slow Braised Grannagh Ham**, Celeriac Remoulade, Granny Smith Apple  
**Half Dozen Coastal Oysters** (*Please ask your server regarding the origin of our oysters*)

#### Main Course

**Braised Daube of Charleville Beef**, Roast Garlic Potato Purée, Bourguignon Jus  
**Supreme of Cornfed Chicken**, Cassoulet of Coco Beans & Chorizo  
**Pan Seared Atlantic Plaice**, Tenderstem Broccoli, Caper & Anchovy Butter  
**Fillet of Castletownbere Salmon**, Broth of Mussels, Fennel & Citrus  
**Potato & Parmesan Gnocchi**, Butternut Velouté, Smoked Hegarty's Cheese & Sage

#### On The Side

**French Fries, Mashed Potato, Green Beans, Pear, Walnut & Beetroot Salad** | 5.5 euro supplement  
**Shelbourne Truffle Fries** | 7.5 euro supplement

#### Desserts

**Warm Christmas Pudding**, Brandy Anglaise  
*Sweet Agnes, Seifried, New Zealand 14.5*  
**Chocolate Caramel Mousse**, Raspberry Sorbet  
*El Condado, Pedro Ximinez 10.5*  
**Crème Brulée**, Sable Biscuit  
*Royal Tokaji, 5 Puttonyos, Hungary 20*  
**Selection of Irish Cheeses**, Quince Jelly  
*10yr Old Tawny Warres, Portugal 11*

*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 & Sparkling

Laurent Perrier La Cuvée NV, Champagne, France	22	110
Laurent Perrier Cuvée Rosè NV, Champagne, France	28	160
Billecart-Salmon Brut Reserve NV, Champagne, France		140
Celene Opale, Blanc De Blanc, Crémant De Bordeaux, France	15	60
Kaiken, Méto Traditional, Brut, Mendoza, Argentina	17	89

## Coravin Selection 125ml

Cakebread Family Vineyards, Napa Valley, USA, 2017	29
Amarone Corte Giara Allegrini, Veneto, Italy, 2017	21

## White Wine Glass

Domaine Le Verger, Chardonnay, Chablis, Burgundy, France, 2018	14	55
Gustave Lorentz, Gewurztraminer, Alsace, France, 2017		53
Gabriella, Pinot Grigio, Venetie, Italy, 2019	12.5	49
Agnus Dei, Albarino, Rias Baixis, Spain, 2018	13	51
Little Beauty, Sauvignon Blanc, Marlborough, New Zealand, 2018	15	58
Toleda, Cortese, Gavi di Gavi, Italy, 2017		52
De Loach Heritage Reserve, Chardonnay, Napa Valley, USA, 2018	13.5	53

## White Wine Bottle

Innocent Bystander, Chardonnay, Yarra Valley, Australia, 2017	62
Greywhacke, Pinot Gris, Marlborough, New Zealand, 2017	66
Broc Cellars, Love White, Madera Foothills, California, USA, 2017	64

## Red Wine Glass

Chateau Lacome, Noaillac, Medoc, Bordeaux, France 2012	15	59
Nero D'Avola, Tank26, Italy, 2019	11.5	45
Cotes Du Rhone, Saint Esprit Delas Freres, Southern Rhone, France 2018	12	46
De Loach Heritage Reserve, Pinot Noir, California, USA, 2019	14	54
Bodegas Valdemar, Reserva, Rioja, Spain, 2012	14.5	57
Finca La Moscata, Mendoza, Argentina, 2017	15	59
Monte Del Frà, Valpolicella Ripasso, Classico Superiore, 2017	13	58
Maretti Lange Rosso, Nebbiolo, Piedemonte, Italy, 2018	13	54

## Red Wine Bottle

Closerie De Vaudieu, Chateaneuf du Pape, Southern Rhone-France, 2019	70
Esporao Reserva, Touriga National, Alentejo, Portugal, 2017	58
Amarone Corte Giara Allegrini, Veneto, Italy, 2017	90
D'Arenberg, Dead Arm, Shiraz, McClaren Vale, Australia, 2015	120



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**Signature Cocktails | 15**

**Pomegranate Zombie**

Havana 3yr, Havana 7yr, Appleton VX, Pama, Pomegranate, Orgeat, Cointreau, Lime

**White Negroni**

Monkey 47, Suze, Lillet Blanc

**Punching Above**

Grey Goose La Poire, Sauvignon Blanc, Chamomile, Lemon

**Fancy Jack**

Casamigos, Crème de Peche, Cocchi Americano, Ginger Ale

**NY Irish Sour**

Redbreast 12, Lemon, Egg White, Rioja

**Assemblage**

Glenmorangie, Ginger Lemon Oleo, Brut Champagne