



RS

RESTAURANT SIX

5 COURSE CHRISTMAS SET MENU €45



AMUSE-BOUCHE



STARTERS



TRUFFLED PARSNIP SOUP

Served with Homemade Brown Bread (V) (1, 3, 7, 9)

ORANGE & CLOVE CURED SALMON TARTLET

Served with Avocado Puree, Pickled Shallot, Horseradish, Ponzu Dressing (1, 3, 4, 6, 7, 10)

FIVE SPICE CONFIT DUCK LEG

Served with Black Pudding, Braised Red Cabbage, Spiced Orange Jus (1, 6, 7, 9, 10)



MAINS



HERB STUFFED TURKEY & HAM

Served with Chestnut Purée, Potato Fondant, Cranberry Compote and Port Wine Jus (1, 6, 7, 8, 9)

ROASTED HAREFORD RIB OF BEEF

Served Yorkshire Pudding, Grilled Broccoli, Roasted Baby Potatoes, Red Wine Jus (1, 3, 6, 7, 8, 9, 10)

PAN-FRIED FILLET OF SALMON

Served with Shallot and Guinness Bread Purée, Winter Style Beurre Blanc Sauce, and Romanesco Broccoli, Pickled Mustard Seeds (1, 4, 7, 10)

SPINACH AND RICOTTA TORTELLINI

Served with Glazed Butternut Squash, Caramelised Shallot, Smoked Beurre Nantais, Chive Oil V (3, 7)



DESSERTS



CHEF DESSERTS TRIO (ASK SERVER)

Desserts Section Served with Fruit Compote and Winter Berries



SEASONAL MINCE PIE



1. GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE AND SULPHITES 13. LUPIN 14. MOLLUSCS

ALL OUR BEEF IS OF IRISH ORIGIN AND PRODUCTS LOCALLY SOURCED WHERE POSSIBLE

