



RESTAURANT SIX

TABLE SET MENU

4 COURSE SET MENU €55

16:30 – 21:30

CHEF'S AMUSE BOUCHE

STARTERS

FRENCH ONION SOUP

Pecorino Cheese & Garlic Baguette, Chive and Truffle Shavings (1,3,7,9)

CONFIT PORK BELLY

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

SMOKED HADDOCK FISHCAKE

Soft Poached Egg, Wholegrain Mustard Cream and Wilted Kale (1,3,4,7,10)

WHIPPED GOAT'S CHEESE

Mulled Wine Poached Plums, Candied Walnuts, Frisée and Aged Balsamic (V) (7,8,12)

MAINS

HERB STUFFED TURKEY & HAM

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

CRISPY SKIN SALMON,

Parsnip Purée, Wasabi and White Wine Beurre Blanc Sauce, Romanesco Broccoli and Pickled Mustard Seeds (1,4,7,10)

SMOKED BEEF SHORT RIB,

Broccoli Purée, Parmesan Potato Quenelles, Infused Carrot, Chimichurri Sauce, Carrot Rocket and Micro Herbs (Additional Charge €7)

PEAR & CELERY ROOT RISOTTO

Truffle Oil, Mushroom Flakes, Caramelised Onion, Grated Parmesan (V) (3,7,12)

DESSERTS

CHRISTMAS PUDDING

Crème Anglaise, Goldenberry, Vanilla Ice-Cream (1,3,7,8)

CHEFS DESSERT TRIO (ASK SERVER)

Desserts Selection Served with Fruit Compote and Fresh

SIDES

SKINNY CHIPS (6) €7

PARMESAN FRIES (6,7) €8

ROCKET SALAD (7) €8

SAUTÉED SPINACH (6) €8

GRILLED BROCCOLI WITH GREEN PEPPERCORN DRESSING (1, 6, 7) €8

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

LIST OF ALLERGENS:

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

