

THE
BARTON

Let the frivolity commence



WELCOME

The K Club has always been famous for its colourful past. Take Hugh Barton. The grandson of Thomas Barton, one of the original Wine Geese, Hugh made his fortune in the vineyards of Bordeaux. In 1793 his luck changed and Hugh found himself at the mercy of the French Revolutionaries. Through connivance and cunning he dodged the steely blade of the guillotine and escaped to Ireland where he acquired Straffan Estate.

The K Club and Barton family remain inextricably linked to this day. In fact, each year our Sommelier returns to the Chateau to create our own unique blend of Bordeaux house wines.

Je pourrais manger un cheval...



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Christmas Day Lunch Table d'hôte

STARTERS

BEETROOT CURED IRISH SALMON

Pickled Beetroot, Granny Smith Apple,
Toasted Pine Nuts and Sorrell

(4, 8, 12)

DUCK LIVER PARFAIT

The K Club Champagne Jelly, Orange Reduction
and Warm Brioche

(1-wheat, 3, 6, 12)

ST TOLA GOATS CHEESE

Fig, Macerated Fig Reduction,
Macadamia Nuts and Honeycomb

(1-wheat, 6, 8, 12)

SOUP

Cream of Parsnip & Pear Soup

(6)

MAIN COURSE

IRISH BRONZE TURKEY & HAM

Traditional Accompaniments with Sage & Onion Stuffing,
Gravy and Cranberry Sauce
(1, 5, 6, 9, 12) (Veg Parcel)

TRADITIONAL BEEF WELLINGTON

Fondant Potato, Celeriac Purée and Mead Sauce
(1, 3, 6, 9, 12) (Veg Parcel)

FILLET OF ATLANTIC HALIBUT

Langoustine Tails, New Season Green Asparagus Tips,
Lobster & Saffron Bisque and Spinach Purée
(2, 4, 6, 9, 12)

SAGE & CHESTNUT GNOCCHI

Sage from The K Club Victorian Garden, Roasted Walnuts,
Truffle Oil and Cauliflower Velouté
(1, 6, 12) *Vegan*

VEGETABLES

Roast Root Vegetables

Rustic Carrot

Parsnip

Turnip

Brussel Sprouts & Bacon Lardons

Roast Potatoes

Mash Potato

CHRISTMAS DAY DESSERTS

MILK CHOCOLATE & CARAMEL DELICE

Redberry Tuile, Christmas Candied Hazelnut
and Dark Chocolate Soil
(1 -Wheat, 6, 8)

LEMON GRASS MOUSSE

With Basil & Lime Sorbet, Strawberry Crispy Meringue
and White Chocolate Snow
(6, 8)

ORANGE CRÈME BRULEE & IRISH SHORTBREAD BISCUIT

Sponge Pineapple Compôte
(1-Wheat, 3, 6, 8)

CHEF'S SELECTION OF FRESH & MATURED IRISH CHEESE

Served with Raisin Chutney, Crackers and Grapes
(1 -Wheat, 6, 9, 12)

Cashel Blue; Pasteurized Cow's Milk - Co.Tipperary
Mild, creamy, semi-soft

Knockanore (Smoked); Unpasteurised Cow's Milk - Co.Waterford
Rich, intensely smoky flavour, meaty

Cooleeney; Made with Raw & Pasteurized Cow's Milk - Co.Tipperary
Soft and smooth, notes of white mushroom and pleasant bitterness

Gubeen; Pasteurized Cow's Milk - Co.Cork
Butter, hazelnut, meadow flowers & notes of earth,
mushroom and hay develop when matured

Castlefarm; Organic Cow's Milk - Co.Kildare
Tasty, creamy Gouda

WINE

DESSERT WINES BY THE GLASS

Little Beauty Gewerztraminer, Marlborough, NZ	€13.50
Cockburns Late Bottled Vintage Port, Portugal	€14.60
Thomas Barton, Sauternes, Bordeaux, France	€18.00
Epitome, Late Harvest Rieseling, Adelaide Hills, Australia	€13.50

SPECIAL DESSERT WINES & PORTS

	BIN	GLS	BTL
Chateau Lauferie Peyraguey, Sauternes, France	2000	€30	€140
Chateau d'Yquem, Sauternes, France	2003	€125	€450
Fonseca Vintage Port, Portugal	1985	€25	€148
Don PX, Spain	Selection : 1955/ '68/ '73/ '75	€30	35ml
Don PX, Spain	1931	€40	35ml
Blandys Bual Madeira, Portugal	1933	€65	35ml



Fin.



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