

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...*



# THE BARTON

Christmas Eve  
Table d'hôte  
€80

AMUSE BOUCHE

Chef's Choice

STARTERS

**TIAN OF IRISH BROWN CRAB**

With Avocado Purée, Citrus Cream, Fennel Foam  
and Paprika Snap  
(1-wheat, 2, 6, 12)

**HAM HOCK CROQUETTE**

With Red Wine Poached Pear, Spiced Parsnip Purée,  
Parsnip Crisp and Sage Oil  
(6, 12)

**CREAM OF VEGETABLE SOUP**

With Homemade Tortellini  
(6, 9, 12)

MAIN COURSE

**LOIN OF MARINATED WICKLOW VENISON**

Parsnip Purée, Glazed Carrots, Blackberry Reduction and  
a Simple Madeira Jus  
(6, 9, 12)

**GLAZED BREAST OF IRISH FREE RANGE DUCK**

Celeriac Purée, Turnip Fondant, Thyme  
and Grand Marnier Jus  
(6, 9, 12)

**FILLET OF JOHN DORY**

Cassoulet of Haricot Beans, Chorizo Sausage, Prosecco  
and Star Anise Sauce  
(1, 4, 6, 9, 12)

**VEGETABLE WELLINGTON**

Carrot Purée and Piccalilli  
(1, 6, 9, 12)

**VEGETABLES**

Braised Cabbage and Glazed Organic Carrot (12)  
Gratin Potato (6)

## CHRISTMAS EVE DESSERTS

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### RASPBERRY AND PASSION FRUIT CHEESECAKE

Chantilly Cream, Winter Berry Compote,  
Lemon Lime Jelly, Spiced Bread Tuille  
(1 -Wheat, 6)

### WARM TRADITIONAL CHRISTMAS PLUM PUDDING

Brandy Butter, Custard and Vanilla Bean Ice Cream  
(1 -Wheat, 3, 6)

### PEAR PANNA COTTA

With Juniper Berry Meringue, Poached Pear Confiture  
and Pineapple Ginger Syrup  
(6)

### 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, <b>Marlborough, NZ</b>	€13.50
Cockburns Late Bottled Vintage Port, <b>Portugal</b>	€14.60
Thomas Barton, Sauternes, <b>Bordeaux, France</b>	€18.00
Epitome, Late Harvest Rieseling, <b>Adelaide Hills, Australia</b>	€13.50

### SPECIAL DESSERT WINES & PORTS

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



Fin.



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