



The Byerley Turk Christmas Day Menu

Starters

Connemara Whiskey Cured & House Hickory Smoked Irish Salmon

Cauliflower Puree, Toasted Pinenuts, Sorrell
(4, 6, 8, 12)

Castaing Foie Gras Terrine

Preserved Plum from our K Club Victorian Garden, Plum Reduction,
& Warm Brioche
(1, 3, 6, 12)

St Tola Goats Cheese Parfait

Fig, Macerated Fig Reduction, Macadamia Nuts & Honeycomb
(1, 6, 8, 12)

Soup

Carrot & Cinnamon Velouté

with Carrot Wonton & Parsnip Crisp

Please inform your server if you have any dietary requirements or allergies.

1 Gluten	3 Eggs	5 Soy Beans	7 Peanuts	9 Celery	11 Sesame	13 Lupin
2 Crustaceans	4 Fish	6 Milk	8 Nuts	10 Mustard	12 Sulphites	14 Molluscs



Main Courses

Irish Bronze Turkey with Traditional Accompaniments

served with Sage & Onion Stuffing, Bread Sauce, Gravy, Cranberry Sauce & Game Chips
(1, 5, 6, 9, 12) (Veg Parcel)

Fillet of Irish Beef with Fondant Potato

with Celeriac Puree & Mead Sauce
(1, 6, 9, 12) (Veg Parcel)

Bere Island Scallops

with Risotto of Lambay Island Crab, Lobster Bisque & Dill Oil
(2, 4, 6, 9, 12) (Veg Parcel)

Sage & Chestnut Gnocchi

(1, 6, 12) (Veg Parcel)

All our main courses are served with a side of fresh vegetables.

Today's Selection:

Roast Root Vegetables:
Rustic Carrot / Parsnip / Turnip / Celeriac / Red Onion / Thyme Rosemary Garlic
Brussel Sprouts with Bacon Lardons
Roast Potatoes
Mash Potato

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