



# The Byerley Turk Christmas Eve Menu

## Starters

### **Tian of Lambay Island Crab**

with Avocado Puree, Citrus Cream, Fennel Foam & Paprika Snap  
(1, 2, 6, 12)

### **Crisp Belly of Newbridge Pork**

with Red Wine Poached Pear, Spiced Parsnip Puree, Parsnip Crisp & Sage Oil  
(6, 12)

### **Celeriac Veloute**

with Granny Smith Apple & Candied Walnut Salad  
(6, 9, 12)

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

### **Loin of Marinated Wicklow Venison**

Carrot Puree, Iona Farms Glazed Carrots, Chou-Croute,  
Chocolate Oil & a simple Madeira Jus  
(5, 6, 9, 12)

### **Guinea Fowl Breast & Confit Leg**

Cranberry Sorbet, Buttered Brussel Sprouts & Game Jus

### **Pave of Wild Atlantic Halibut**

with Borlotti Beans, Confit Tomatoes, Egg Yolk & Smoked Tomato Water  
(3, 4, 12)

### **Vegetable Wellington**

(1, 6, 9, 12)

**All our main courses are served with a side of fresh vegetables.**  
**Today's Selection:**

Braised Cabbage & Glazed Organic Carrot

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