



# THE PENTHOUSE

## CHRISTMAS DINNER MENU

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### Starters

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#### Wild Mushroom and Chestnut Soup

*Wild Irish Mushrooms, roasted chestnuts and dill soup served with chef's homemade Dillisk brown bread.*

#### Penthouse Iced Prawn Cocktail

*Poached jumbo black tiger prawns, grilled lemon wedge, New York cocktail sauce.*

#### Spiced Beef Salad

*Rare Roasted spiced beef, baby gem leaves, shaved parmesan, rye croutons, pickled wild mushroom and horseradish dressing.*

#### Penthouse Mixed Charcuterie Platter

*Serrano ham, Milano salami, chorizo sausage, grilled chef's selection of vegetables, spiced mulled wine sticky onions and cornichons*

#### Dressed Irish Crab

*Herb crumbs, chef's homemade Dillisk brown bread and caperberries*

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### Mains

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#### Roast Bronze Hen Turkey and Honey Clove Baked Irish Ham

*Buttered cream mash potatoes, sage and onion stuffing balls, roasted bacon sprouts, winter root vegetables and pan gravy*

#### Oven Baked Irish Hake Fillet

*Galway mussels, Pollurde clams, prawn bisque, fingerling potatoes, red chard, and pea shoots*

#### Greshingham Breast of Duck

*Duck fat fondant potato, fine beans, smoked duck croquettes and Madiera Jus*

#### Confit Pork Belly

*Duck fat fondant potato, wilted swiss chard and a chorizo white bean cider sauce*

#### Rib eye Steak

*10oz seared prime rib eye steak, roast cherry vine tomatoes, watercress salad, hand cut fries, and a brandy green peppercorn sauce  
(Supplement €5.00)*

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### Vegetarian Options

#### Potato and Parmesan Gnocchi

*Sweet potato cream, roasted chestnuts, baby spinach and shaved parmesan*

#### Wild Mushroom and Wellington

*Duxelle of wild Irish mushroom, oven roasted vine cherry tomatoes and a tarragon mustard cream sauce*

#### Pearl Barley Risotto

*Roasted winter vegetables and Fivemiletown goats cheese crumble*

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### Dessert

#### Christmas Pudding

*Clotted cream and a Jameson crème anglaise*

#### Homemade Belgium Brownie

*Jersey ice cream, Morello cherry puree and vanilla bean cream*

#### Mince Pies

*Short crust Pastry Mince Pies with Brandy Butter and Chantilly Cream*

#### Toffee Apple Galette

*Pastry disc, pink lady apples, torched demerara sugar, balsamic strawberry ice cream*

#### Selection of Irish and continental cheeses

*Fig compote, grapes and crackers (Supplement €3.00)*

**Choice of 3 Starters/3 Mains/3 Desserts**  
**€39.95 per person inclusive of VAT**

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