

Christmas Dinner

THREE COURSES €65.00

STARTERS

ROAST CAULIFLOWER SOUP (V)

Roast cauliflower, Wexford potatoes, roots, prickly ash florets

WOOD-FIRED TIGER PRAWNS (€5 SUPPLEMENT)

Chorizo & crayfish stuffed, garlic butter roast

RED ONION AND TOMATO TARTLET

Caramelised onion confit, cherry tomato, Macroom mozzarella, black olive powder

SPICED IRISH LAMB SKEWERS

Chargrilled lamb fillet, miso and mirin mayo

FIRE'S FISH CAKES

Cod fillet, naturally smoked haddock, pea shoots, chilijam leaves, giant croutons. Roast pine nuts, parmesan

OYSTERS, ½ DOZ

David Keane's Connemara rock oysters, mignonette, lemon, tabasco

MAIN COURSES

SIRLOIN, PRIME CENTRE CUT 8OZ/227G

Peppered cream, Pont Neuf chips *or* micro cress & baby leaf salad

LAMB

Double cut center loin chop, wood fired to pink, roast baby roots, chimichurri

TURKEY ROULADE

Turkey fillet, sage & onion stuffing, Parma Ham.

Creamed potato, smoked bacon sautéed sprouts, classic gravy

12OZ / 340G, DRY AGED RIB-EYE

WORLD STEAK GOLD MEDAL WINNER
(€10 SUPPLEMENT)

Peppered cream, Pont Neuf chips *or* micro cress & baby leaf salad

MONKFISH

Artichoke puree, roast figs, coconut & mussel cream, risotto arancini

FETTUCCINI

Chili, roast cauliflower, black garlic, lovage, roast bell pepper gel

DESSERTS

BRANDY & GUINNESS CHRISTMAS PUDDING

Glenisk clotted cream and Bushmill's crème anglaise

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel, crushed caramel

IRISH CHEESEBOARD SELECTION (€5.00 SUPPLEMENT)

with Plum and apple chutney, cranberry & hazelnut crackers

ZESTY LEMON TART (GF)

Coconut baked base, caramelized lemon cream, cassis sorbet

CHOCOLATE FRAMBOISE

Chocolate mousse & genoise, baby macaroon, Glenisk clotted cream

GUNPOWDER MESS

Lime Mascarpone mousse, juniper meringue, Gunpowder Gin & Tonic lemon jelly, red berry gel

SIDES €5.00

CAULIFLOWER GRATIN

Cheese cream, cheddar crumble. Wood fire gratinated

SUGAR SNAP PEAS

Crushed hazelnut

CREAMED POTATO

Wexford potatoes, Irish butter and cream

POACHED EGGS

Soft poached hen eggs, watercress, pancetta, grain mustard cream

MUSHROOM BOURGUIGNON

Chestnut mushrooms, pearl onions smoked bacon lardons

CREAMED BABY SPINACH

Baby leaf spinach, nutmeg & garlic cream

 = Signature Dish

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter. An optional 12.5% service charge is applied to parties of 6 or more, all of which is shared fairly amongst the Fire team.