

# Darwins sample Christmas Dinner Menu 2018

## Entrees

Sobrasada, cavolo nero & butternut squash risotto,  
wild boar black pudding & Pecorino (GI)(CY)(MK)(SP)

Pan fried tiger prawns, Darwin's piri-piri, (SP)(C)(MK)(G)  
Slow roasted cherry tomatoes & home-made bread (GF bread available)

Smoked Duck breast, puy lentils & baby spinach salad,  
Barolo poached pears, blue cheese dressing (SP)(MK)(MD)

Buffalo mozzarella marinated in a truffle crème fraiche,  
slow roasted cherry tomatoes, Kalamata olive dressing,  
polenta & parmesan chips (MK)(MD)

Chef's soup of the day, home made bread (v) (GF bread available)

## Main Courses

All main courses are served with our buttered mashed potato (MK) & a selection of sides.

Choose one of our awardwinning steaks that are aged, hand trimmed ,seared on a hot grill and cooked to order from blue to well done, with a compliment of brandy pepper sauce (MK),garlic butter( MK),blue cheese sauce (MK),bearnaise (MK)(E),barolo jus (SP)

Striploin steak, a firm steak, concentrated flavour

Fillet steak, most tender cut, mild flavor

Rib eye steak, a well marbled cut from the prime rib

Assiette of Wicklow lamb  
Our famous lamb dish, half rack & eye fillet cuts (SP)(MK)

Traditional free range manor farm Turkey & ham,  
chesnut herb stuffing, cranberry & barolo jus(SP)(GI)(N)

Corn fed, Co. Monaghan chicken breast,  
mushroom & smoked pancetta sauce (MK)(SP)

Chef's creation, market Fish of the Day

Quinoa, roasted red pepper, fivemiletown goats cheese Wellington,  
San Marzano tomato sauce, pomegranate & pumpkin seed dressing  
(V)(CY)(G)(MK)

## Desserts

Traditional christmas pudding, brandy toffee sauce, ice cream (SP)(MK)(GI)(N)

Lemon & meringue roulade, ice cream (MK)(E)

A selection of ice cream with warm toffee sauce (MK)(E)

Darwins brownie with white chocolate & morello cherry, ice cream (MK)(E)(G)

Artisan cheese board, membrillo quince  
& wafer biscuits (MK)(G)(SP)

All our desserts are served with a choice of tea or coffee

Selection of tea:

Irish breakfast tea, peppermint tea, camomile, rooibus,  
mixed berry, earl grey, lemon & ginger

Selection of coffee:

Espresso / Double espresso / americano / Cappaccino / Latte / Hot chocolate

Or

Irish, Baileys, French or Calyspo coffee topped with fresh cream, €5 supplement

All our produce is locally sourced and organic where possible. Our meats are hand selected from boyne valley farm and aged a minimum of 28 days.

Our menu is coeliac friendly with gluten free sauces & extra vegetarian options available. Please let us know if you have any dietary requirements and our chefs can create something for you.

10% service charge on parties of 6 or more / menu is subject to change.

**€52 per person**

*Christmas*

*at Darwins*