

Darwins Sample Christmas Dinner Menu 2019

Entrees

Cèpe mushroom & truffle risotto,
pecorino cheese (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)

Succulent slow cooked pork belly
Parsnip & chestnut puree, cider & apple sauce
(MK)(MD)(GI)(SP)

Crispy shallot & goats cheese tart,
Cranberry & Red grape, smoked rosemary chutney (MK)(V)(GI)(E)(MD)(SP)

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

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

Corn fed, Co. Monaghan breast of Chicken
Mushroom & smoked pancetta sauce, buttered mashed potato (MK)(SP)

Chef's creation, market Fish of the Day

Quinoa, roasted red pepper & chilli feta Wellington,
beetroot hummus, pumpkin seeds & pomegranate vinaigrette
(V)(CY)(G)(MK)(GI)(SP)(E)

Desserts

Chocolate & peanut butter brownie, vanilla ice cream (MK)(E)(GI)(P)

Sicilian lemon curd & meringue roulade, ice cream (N)(MK)(E)

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

Salted caramel & meringue roulade, ice cream (E)(MK)(N)

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

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