



# FAHRENHEIT

## SUNDAY DINING MENU

\*Sample Menu

### GIN AND TONIC CURED SALMON

BROWN BREAD CRUMB, DILL MAYONNAISE

### CAULIFLOWER VOLOUTE

PICKLED RAISINS, CURRY OIL

### ST. TOLA GOATS CHEESE

FIG AND CARAMELIZED SHALLOT GALLETTE

### HAM HOCK TERRINE

PEAR & SAFFRON PUREE, HAZELNUTS, RED CHARD



### RARE BREED PORK

FILLET, SLOW COOKED BELLY, QUINCE, SAVOY CABBAGE, DATE PUREE

### ROAST COD

BORLOTTI BEANS, ROASTED CAULIFLOWER, TOMATO AND GARAM MASALA SAUCE

### SLOW BRAISED VENISON

POTATO MOUSSELINE, SAVOY CABBAGE, ROASTED CHESTNUTS

### ROAST GNOCCHI

CRISPY SAGE, SPINACH, BUTTERNUT SQUASH PUREE

### SLOW BRAISED FEATHER BLADE

TRUFFLE MASH, HONEY ROAST CARROTS, JUS



### TRADITIONAL STEAMED CHRISTMAS PUDDING

RUM AND RAISIN ICE CREAM, CRÈME ANGLAISE

### ORANGE AND CINNAMON CHEESE CAKE

GLAZED FIGS

### SPICED GINGER PUDDING

POACHED PEARS, MASCARPONE MOUSSE

### SELECTION OF ICE CREAMS

Lunch: 2 Courses - €33 & 3 Courses - €39

Dinner: 2 Courses - €47 & 3 Courses - €54

*INCLUDING TEA OR COFFEE*