



THE HUNGRY MONK

Christmas Set Menu 2019



Pre-Dinner Cocktail Suggestion: Aperol Spritz (Prosecco, Aperol and Soda) €10

Portabello Mushroom Fritters

Served with garlic and smoked paprika aioli, parmesan shavings

Duck Liver, Pistachio and Apricot Parfait

Served with a spiced redcurrant jelly and lightly toasted white bread

Wicklow Lambs Kidneys Dijonaise

Diced and pan fried with shallots in a dijon mustard Sauce

Oven baked Clonakilty Black Pudding

Served with a pear, star anise and raisin compote

Cashel Blue Cheese, Apple, Cranberry and Walnut Salad

Served with a lavender and honey mustard dressing

Sweet Potato, Red Pepper and Smoked Paprika Soup

Served with sweet potato crisps



Roast Stuffed Glenealy Turkey and Limerick Ham

Served with homemade bread sauce and stewed cranberries

Fillet of Fresh Atlantic Wild Cod

Served in crisp beer batter with jacket chips, mushy peas and tartar sauce

Wild Wicklow Game Pie (Venison, Pheasant and Guinea Fowl)

Served with a crisp puff pastry cap and champ potato

Char-Grilled 8oz Dry Aged Sirloin Steak "Au Poivre" +€3

Served with jacket chips, sautéed onions and black peppercorn Sauce

Slow Roasted Belly of Pork

Served with mulled red cabbage, apple puree and merlot Jus

Spinach and Ricotta Ravoili

Served with a sun dried tomato and parmesan cream, basil pesto dressing

Sylvia's Famous Christmas Pudding + €3

Flamed at the table with Brandy

Crunchie Bar Cheesecake

Winter Berry Eton Mess

A Selection of Irish Farmhouse Cheeses

After Dinner Cocktail Suggestion: Espresso Martini €11

Price for menu is €36 including VAT @ 13.5%, service charge @ 10% will be added.

