**Pichet Christmas Dinner Menu for 2020**

**Dinner Menu**

**€55**

*\*\*This is a sample menu and a few changes may be made on the day*

**Starters**

Terrine of chicken and smoked ham hock, Quince, Pickled walnut, Brioche

Glazed Beef Short Rib, Parmesan Agnolotti

Mushroom Veloute, Truffle Potato Cream, Roasted Maitake

Cured Salmon, Beetroot, Granny smith apple, Horseradish

**Mains**

Venison Loin, Celeriac, Chanterelles, Blackberries, Thyme

Pork Loin, Salsify, Savoy Cabbage, Chicken Fat Mash

Halibut, Potato Gruyere Crust, Jerusalem Artichoke, Lardo

Roasted Parmesan Gnocchi, Crown Prince Pumpkin, Toasted seeds, sage

**Desserts**

Warm Chocolate Mousse, Salted Caramel, Praline, Coffee Ice Cream

Rice Pudding, Blackberries, Velvet Cloud Sheep’s Yoghurt

Custard Tart, Pear and Ginger Sorbet

Selection of Cheeses, Crackers, Fig chutney

**Sides €4.5**

Brussel Sprouts, Alsace Bacon, Caesar Dressing

Braised Red Cabbage, Apple, Raisins

Pomme Puree

Triple Cooked Chips

**Vegan Options:**

Vegan Starter**:** Beetroot, Quince, Pickled Walnut

Vegan Main**:** Risotto of Crown Prince Pumpkin, chanterelles, Toasted seeds, Sage

Vegan Dessert: Mulled Pear, Pear and Ginger Sorbet