

PICHET

Christmas Dinner

Served from November 25th to December 23rd, 2022

**** Ala Carte is still available for parties of 4 and under**

€69.00

Starters

Cured Salmon, Beetroot, Granny Smith Apple, Horseradish Cream, Dill 4, 8, 13

Chicken Liver Parfait, Brioche Toast, Poached Quince, Pickled Walnut 1A, 3 (walnut), 4, 7, 13

Glazed Beef Short Rib, Aged Parmesan, Agnolotti 1A, 4, 7, 9, 13

Curried Parsnip Soup, Fried Sprouts, Chestnut 3 (chestnut), 4

Mains

Venison Loin, Boudin Noir, Celeriac and Honey, Oyster Mushroom Blackberry, Thyme 4, 7, 9, 13

Filled of 28 Day Aged Grass Fed Beef, Charred Broccoli 'Caesar', Beef Fat Potatoes 1A, 4, 7, 8, 9, 13

Halibut, Pumpkin Seed Crust, Potimarron Squash, Coco Beans, Mussels, Morteau Sausage 1A, 4, 6, 7, 8, 13

Mushroom Risotto, Roasted Mushrooms, Soft Egg, Parmesan Foam 4, 7, 13

Sides

Roasted Cauliflower, Miso Butter, Toasted Hazelnut 3 (Hazelnut), 4, 10, 13

Grilled Leeks, Sauce Gribiche, Watercress 7, 12, 13

Chips 1A

Desserts

White Chocolate Cheesecake, Fig Sorbet 1A, 4, 7

Baked 70% Chocolate Tart, Tonka Bean Ice Cream 1A, 4, 7

Vanilla and Almond Panna Cotta, Poached Quince, Sable Biscuit, Honey Ice Cream 1A, 4

Selection of Cheese, Spiced Fig Chutney, Cheese Crackers 1A, 4, 7, 13, 14

(Menu subject to change.)

Some of our dishes contain the allergens listed below

1 Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum, 2. Peanuts, 3. Nuts(Almonds, Pistachio, Walnut, Hazelnut) 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites, 14. Lupin

Origin of Beef: Irish

Suppliers: John Stone, McLoughlin Butchers

A 12.5% discretionary service charge will be added to tables of 5 or more and are shared amongst our staff