

# PICHET

## Christmas Lunch

Served from November 25<sup>th</sup> to December 23<sup>rd</sup>, 2022

€49.00

### Starters

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

**Goat's Cheese**, Jerusalem Artichoke, Roscoff Onion, Pear, Pickled Walnut 3(Walnut/Hazelnut) 4, 10, 12, 13

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

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

### Mains

**Glazed Venison Shoulder**, Boudin Noir, Celeriac and Honey, Oyster Mushroom Blackberry, Thyme 4, 7, 9, 13

**Chargrilled Rump of Aged Grass Fed Beef**, Charred Broccoli 'Caesar', Chips 4, 7, 8, 9, 13

**Roast Cod**, Potimarron Squash, Morteau Sausage, Mussels, Coco de Paimpol 4, 6, 7, 8, 13

**Risotto of Wild Mushroom**, Hen of the Woods, Parmesan Foam 1A, 4, 7, 13

### Sides €6

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

**Hispi Cabbage**, Smoked Bacon Cream 4, 15

**Chips** 1A

### Desserts

**Chocolate Choux Bun**, Praline, Tonka Bean Ice Cream 1A, 3(Hazelnut), 4, 7

**Lemon Tart**, Blackberry Sorbet 1A, 4, 7

**Honey Panna Cotta**, Quince, White Chocolate Crumb, Basil 1A, 4, 7, 13

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

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