PICHET

Festive Set Dinner Menu
Three Courses - €82

Bites

Smoked Almonds €6.25
1A, 2, 3 (Almonds)

Gordal Olives €5.25
Marinated in Orange, Rosemary, and Chilli *4,8,13*

Starters

Roasted Mushroom Soup
Truffle Potato Cream, Maitake Mushroom, Thyme *4, 13*

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

Salt Baked Celeriac
Bluebell Falls Goats Cheese, Port Glazed Prunes, Walnut Crème Fraiche, White Chicory *3, 4, 9, 12, 13*

House Cured Organic Salmon
Citrus Ponzu Dressing, Wasabi Mayo, Granny Smith Apple, Pickled Cucumber, Radish *1A, 4, 8, 12, 13*

Mains

Chargrilled Dry Aged Striploin Steak
Roasted Roscoff Onion, Fondant Potato, White Onion Pureé, Smoked Bordelaise Sauce *4, 9, 12, 13*

Loin of Fallow Venison,
Pressed Potato, Pink Peppercorn Sauce, Boudin Noir, Bitter Leaves, Truffle Caesar Dressing *4, 8, 9, 12, 13*

Roasted Hake
Gribiche Sauce, Grilled Leek, Ratte Potato, Dill, Beer Battered Scraps *7,8,12,13*

Hand Rolled Gnocchi
Pumpkin Purée, Roasted Seasonal Mushrooms, Stracciatella, Hazelnuts, Brown Butter, Sage *1A, 4, 7, 12, 13*

Sides

Roasted Cauliflower €7.75
Miso Butter, Toasted Hazelnuts *3, 4, 13*

Chips €6.25
1A

Roasted Carrots €8.75
Carrot Top Salsa Verde, Velvet Cloud Yoghurt *4, 10, 11, 12, 13*

Desserts

Warm 70% Chocolate Mousse
Cherry Compote, White Chocolate Bavarois, Vanilla Ice Cream *1A, 4, 13*

Sticky Toffee Pudding
Fig Leaf Ice Cream *1A, 3, 4, 13*

Vanilla and Passionfruit Cheesecake
Macerated Mango, Coconut & Kaffir Lime Sorbet *1A, 4, 13*

Selection of Irish and French Cheeses
Homemade Fig Chutney, Brown Bread Crackers *1a, 4, 13*

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, Chestnut) 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.
All gratuities and service charge are given directly to our staff.