



CHRISTMAS SET DINNER MENU

90pp

STARTERS

- Celeriac, Hazelnut & Truffle Soup, Sourdough, Butter 1a, 3b, 4, 9
- Burrata with Pomegranate, Hibiscus, Ancho Chilli, Arugula & Basil, Dark Rye Bread 1a, 1d, 1e, 4, 13
- Crunchy Winter Leaves, Green Peppercorn Ranch, Charred Leek, Sweet Potato, Seeds (Vegan) 3c
- Pâté en Croûte, Black Pepper Poached Pears, Date & Black Tea Purée 1a, 4, 7, 9, 12, 13
- Tempura Shrimp & Rainbow Carrot Salad, Orange & Champagne Vinegar Dressing 1a, 5d, 10, 13

MAINS

- 8oz Strip Loin, Charred Broccoli, Bone Marrow Mash, Pepper Sauce 4, 9, 13
- Venison Loin, Celeriac Puree, Grilled Sweet Onion, Chanterelles, Broad Beans, Jus 4, 9, 13
- Braised Lamb Shank, Artichoke, Cacio e Pepe Bucatini, Pangrattato 1a, 4, 7, 9, 13
- Hake with Shitake Seasoning, Roasted Maitake, Tenderstem, Miso Mustard Emulsion 1a, 4, 7, 8, 10, 12
- Chicken Supreme, Roast Heirloom Carrot, Gratin Potato, Pancetta, Leek & Pearl Onion Velouté 4, 9, 13
- Crusted Wild Mushrooms, Cashew & Lime Leaf Sauce, Passion Fruit, Red Pepper Dressing (Vegan) 1a, 3c

DESSERTS

- Christmas Pudding, Crème Anglaise, Red Currant, Mince Pie Ice Cream 1a, 1e, 3a, 4, 7, 10, 13
- Crème Brûlée, Winter Berries 4, 7
- Matcha & Cherry Sundae, Crispy Meringue, Cherry Jam,
Whipped Cream, Black Cherry & Vanilla Ice Cream 1a, 4, 7
- Irish Cheeseboard Selection, Fresh Honeycomb, Fig Chutney, Crackers (€5 Supplement) 1a, 4, 7

SILENT VEGAN OPTION AVAILABLE

RYLEIGH'S

ROOFTOP GRILL

1 - Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats) / 2 Peanuts
3-Nuts (A-Almonds, B-Hazelnuts C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) / 4-Milk
5-Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) / 6-Mollusc / 7-Eggs,
8-Fish / 9-Celery / 10-Soya / 11-Sesame Seeds / 12-Mustard / 13-Sulphur Dioxide & Sulphites / 14-Lupin

RYLEIGH'S

ROOFTOP GRILL