



SUESEY STREET CHRISTMAS *Menu*

Festive Set Lunch €79pp | Festive Set Dinner €89pp

STARTERS

Mosaic Salmon Gravlax

Nori Seaweed | Yuzu Glaze | Salmon Mousse | Pastry Cracker | Wasabi Mayo | Citrus Dressing
(msc,g1,d,n1)

Beef Short Rib

White Cabbage Coleslaw | Red Apple Gel | Garlic Sauce | Chive Oil

Dublin Bay Prawns

Cais Na Tire Risotto | Chorizo | Tarragon Sauce

Roasted Butternut Squash Soup

Girolle Mushrooms | Ricotta | Green Oil (d) (V)

MAINS

Dry Aged Fillet of Beef

Wild Mushrooms Duxelles | Fine Bean & Parma Ham | Celeriac Purée | Triple Cooked
Chips | Jus (E, D, G1)

Pan Roast Hake

Garlic Pimentón Potato | Gremolata Sauce | Lemon (e,d,mcs,f)

Venison Loin

Boulangère Potato | Cauliflower Puree | Crispy Kale | Rosemary Jus

Corn Fed Chicken Supreme

Mousseline Potato | Morel & Shallot Stew | Leeks | Soubise

Pressed Marinated Cauliflower

Braised Leeks | Caramelized Onions | Celeriac Purée | Black Garlic Gel (V)

DESSERTS

Praline Mousse

Coffee Hazelnut | Almond Brittle | Noisette Custard | Salty Caramel Ice Cream
(g1,d,e,n1,n5)

Sticky Toffee Pudding

Shortbread | Gingerbread Ice Cream | Hazelnut Tuile (e, d, g1, n5,m)

Selection Of Farmhouse Cheese

Chutney | Grapes | Quince | Crackers (e,d,g1,n,sd)



ALLERGENS: Please notify your waiter if you have any food allergies or intolerances. Items marked by a letter may contain one or more or a product of the following...

egg (e) dairy (d) crustacean (cn) fish (f) soybean (sb) celery (c) mustard (md) sesame (s) sulphur dioxide (sd) lupin (l) molluscs (mcs) peanut (p) milk (m).

Gluten: wheat (g1) spelt (g2) rye (g3) barley (g4) oats (g6)

Nuts: almond (n1) walnut (n3) pistachio (n4) hazelnut (n5) cashews (n6) pecan (n7) brazil (n8) macadamia (n9) chestnut (n10)

We handle all major allergens in our kitchen, and while we take precautions, cross-contamination is possible.

If you have any food allergens, please inform us before ordering.

The ⑤ on our menu symbolises the dish can be made suitable for Vegans.