SUESEY STREET

CHRISTMAS MENU

Lunch €79pp | Dinner €89pp

OUR CHRISTMAS MENUS START ON WEDNESDAY, 25TH, NOVEMBER 2026

Selection of House Baked Breads

STARTERS

Mosaic Salmon Gravlax
nori seaweed | yuzu | brick pastry | wasabi | citrus

Beef Short Rib
white cabbage | red apple gel | garlic | chive oil

Dublin Bay Prawns
cais na tire risotto | chorizo | tarragon

Roasted Butternut Squash Soup
girolle | ricotta | oil Ⓥ

MAINS

Dry Aged Fillet of Beef
wild mushroom | fine bean & parma ham | celeriac | chips | jus

Fillet of Cod
miso | red pepper escabeche | sweet potato

Venison Loin
boulangère | cauliflower | kale | jus

Corn Fed Chicken Supreme
mousseline | morel & shallot | leek | soubise

Pressed Marinated Cauliflower
leek | caramelised onion | celeriac | black garlic gel Ⓥ

DESSERTS

Sticky Toffee Pudding
shortbread | gingerbread ice cream | hazelnut | pecan

70% Chocolate Mousse
coffee hazelnut | almond | noisette custard | salted caramel ice cream

Selection of Farmhouse Cheese
chutney | grapes | smoked almonds | crackers

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