



Beaufield Mews Restaurant

Christmas Dinner Menu 2018

STARTERS

Wild boar shoulder terrine, prune jam, roast chesnut, toasted sourdough
Poached pear, walnut, pickled celeriac salad, mulled wine syrup, rocket (GF)
Spiced pumpkin soup, cinnamon & hazelnut oil (GF)

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### MAINS

Free range turkey, wrapped in parma ham, sage & cranberry, spiced parsnip purée,  
roast jus  
Pan fried cod fillet, beetroot purée, grilled baby leeks (GF)  
Cured pork kassler, sauerkraut, sweet & sour carrots (GF)  
Vegan cottage pie, cauliflower mince, root vegetables (GF)  
8 oz aged rump steak, king oyster mushroom, tomato & oxtail chili (GF)

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DESSERTS

Peanut butter mousse, chocolate sauce, cranberry & bitter chocolate
Citrus cheesecake, lemon curd, dried orange
Christmas pudding, brandy custard, chantilly
Selection of Irish farmhouse cheeses, beetroot & apple relish, frozen grapes, candied
walnuts (extra €3.90)

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€35 +10% service charge

*\*\*\*A full allergy listing is kept in our allergy listing folder at the bar, please ask your waiter  
for this information if you require it\*\*\**

*(GF) Gluten free option denotes ingredients used are regarded gluten free but that the food  
served is made in a mixed food environment*