DALLOWAY
Terrace

CHRISTMAS DAY MENU

6 courses | £140 per person

Amuse Bouche

Smoked Onion & Aged Cheddar Tartlet V
Scottish Smoked Salmon Cornetto

Entrées

Rump Cap Steak Tartare, *roasted bone marrow, bordelaise jus, sourdough*
Smoked Haddock Chowder, *burnt leek, potato, chive oil* NGCI
Chestnut & Wild Mushroom Tart, *celeriac remoulade, apple, watercress* VE
Duck Liver Parfait, *candied orange, balsamic marmalade, Guinness bread*
King Prawn & Crab Ravioli, *spiced tomato bisque, caviar, dill oil*

Mains

Roast Bronze Turkey, *duck fat roast potatoes, braised red cabbage, Brussels sprouts, pigs in blankets, traditional turkey gravy*
Prime Beef Wellington, *black truffle duxelles, spinach crêpe, cured ham, pomme purée, red wine jus*
Whole Roasted Plaice, *brown shrimp, capers, saffron-braised fennel, herb beurre blanc* NGCI
Heritage Beetroot Wellington, *golden puff pastry, pomme fondant, wild mushroom jus* VE

Pre - Dessert

Blood Orange Sorbet VE NGCI
Eggnog Tartlet

Desserts

Port-Poached Pear, *hazelnut frangipane, blackcurrant sorbet* VE NGCI
Praline Profiterole, *salted caramel ice cream, warm chocolate sauce* V
Warm Apple Strudel, *rum-soaked raisins, festive spices, vanilla sauce* V
Traditional Guinness Christmas Pudding, *mince pie ice cream* NGCI
Caramelised Milk Chocolate Crémeux V NGCI
Hazelnut financier, coffee cream

Petit Fours

Miniature Mince Pie V NGCI
Smoked Sea Salt Chocolate Truffle V NGCI

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V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredients

If you or any member of your party has a food allergy, please inform a member of our team and request a copy of our allergen menu. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Where possible, we work with local suppliers and focus on responsible and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.hefs.

THE DOYLE COLLECTION

DUBLIN · LONDON · WASHINGTON DC · CORK