



Sample Christmas Lunch Menu

3 Courses €30pp

Starters

Chestnut and Wild Mushroom Soup, Tarragon Oil, Nutmeg Crème Fraiche

Char-Grilled Baby Carrot, Smoked Almond Pesto, Pickled White Onion, Goats Mousse

Smoked Chicken & Squash Risotto Balls, Parmesan Mayo, Crispy Sage

Potted Duck Pate, Pickled Cherries, Toasted Brioche, Whipped Mushroom Butter

Suckling Pig Belly, Beet & Hoi Sin Puree, Pickled Baby Beets

Main Courses

Spiced Short Rib of Hereford Beef, Braised Red Cabbage, Plum & Beetroot Puree

Potato Gnocchi, Curried Muscat Pumpkin Cream, Walnut Pesto, Poached Hens Egg, Parmesan Foam

Fillet of Atlantic Hake, Blackened Korma Roast Cauliflower, Ginger and Coconut Cream

Slow-cooked Cornfed Chicken Breast, Smoked Bacon & Gruyere Sausage Meat Stuffing, Truffled Celeriac Puree

Rib-Eye of Irish Beef, Peppercorn Sauce, Slow-Roast Tomatoes, Lambs Lettuce (€5 Supplement)

Desserts

Salted Caramel Brownie Baked Cheesecake with Eggnog Custard

Warm Apple Tart, Cinnamon Sugar, Vanilla Ice

Selection of Farmhouse Irish Cheeses with Cheese Crackers and Grapes

Please be advised a service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.

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Groups of 10 to 15 can avail from a menu of 5 Starters, 5 Main Courses and 3 Desserts.

Groups of 16 to 29 can avail of 3 Starters, 3 Main Courses and 3 Desserts.

Groups of 30 or more can avail of 2 Starters, 2 Main Courses and 2 Desserts.