

SHELBOURNE

S O C I A L

CHRISTMAS DINNER

APPETISERS TO SHARE

Individual options available on request

Our smoked **Iberico ham**, grated horseradish, Shelbourne mayonnaise

Roasted onion **hummus** with sumac

Smoked salmon with grated caviar and cultured crème

Chicken liver **parfait** with pickled grapes, crispy shallot

Pressed **cucumber** with spiced avocado, herbs and toasted almonds

All served with our hot curd bread

MAINS

Peter Hannon salt aged **Sirloin** with cep dressing, parsley and chestnut

Rack of **lamb** with pickled peppers and capers

Monkfish with lardo and truffle

Truffle **linguine** with tempura broccoli, crème fraiche and parmesan

All mains are served with a selection of sides to share

ON THE BOARD

Peter Hannon	15	Tomahawk	15	Venison	15
rib on the bone		Chateaubriand	15		

*These are our favourite meat cuts to share, be warned they sell out quickly.
Supplement price per person, portions are pre-cut to sizes written up on our chalkboard*

DESSERTS

Christmas spiced **rice pudding** with ginger ice cream

Shelbourne **banana pudding** with salted caramel and biscuit

Or

CHEESE

Délice de Bourgogne with lemon and hazelnut sponge with prune and smoked macadamia (5.00 supplement)

3 courses Euro 68 pp

Vegetarian menu available on request

12.5% service charge for groups of 6 and over