

# THE GRAYSON

## Christmas Menu

€55

### Starters

Butternut Squash Velouté, Homemade Guinness Bread, Truffle Butter (1a,1f,4,13)

Confit Duck & Heritage Carrot Salad, Baby Kale, Pomegranate, Pedro Ximénez Vinaigrette (11,12)

Pork Belly, Pear Purée, Chilli Jam, Charred Pak Choi (4,13,)

Spinach and Mozzarella Arancini, Arrabiata Sauce (1a,4,7,13)

### Mains

10oz Striploin Steak, Baby Carrot, Cavolo Nero, Creamy Polenta, Pearl Onion & Pancetta Jus (4,9,13)

(€7.00 supplement)

Chicken Supreme, Creamed Corn, Charred Tender Stem Broccoli, Baby Potato, Jus (4,9,13)

Baked Cod, Cauliflower Purée, Brussels Sprouts, Shimeji Mushroom, Chorizo & Caper Salsa (1a,4,8,12)

Mushroom Tortelloni, Sage Butter Emulsion, Hazelnut Crumb (1a,4,7,12,13)

Confit Heritage Carrot, Potato & Parsnip Rosti, Romesco Sauce, Hazelnut Crumb (1a,3a,3b)

### Desserts

Apple & Pear Pie, Walnut Crumble, Vanilla Ice Cream (1a,3h,4,7)

Christmas Pudding, Crème Anglaise, Clotted Cream (1a,1e,4,7,13)

Vanilla & Honeycomb Sundae, Pecans, Salted Caramel (3d,4,7)

Winter Berry Cheesecake, Mascarpone Ice Cream (1a,4,7)

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedonia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin