



Festive Gourmet Dinner Menu

Starters

Roast Parsnip & Wild Honey Soup, No.1 Homemade Bread
Doonbeg Crab, Apple Remoulade, Crostini
Confit Duck, Pork & Hazelnut Terrine, Cornichons, Crostini, No.1 Jam
Connemara Smoked Salmon, Gribiche, Capers, Lemon, Soda Bread
Winter Mushroom Tart, Cashel Blue Cheese, Rocket

Main Courses

Hereford Braised Beef Cheek, Celeriac Creamed Potato, Girolle Bourguignon
Bronze Turkey Ballotine, Sage & Onion Stuffing, Duck Fat Roasties, Maderia Jus
Pan Roast Sea Bream, Wilted Spinach, Crushed
Pan Roast Goose Breast, Sauteéd Greens, Chestnuts, Fondant Potato, Jus
Onion Squash Risotto, Pinenuts, Beurre Noisette
10oz O'Loughlin's Sirloin Steak, Fries, Classic Garlic & Pepper Sauce
Served with Honey & Thyme Roast Carrots, Sprouts & Roasties

Desserts

Emma's Christmas Pudding, Longueville House Brandy Cream
Clemintine Posset, Shortbread, Red Currants
Chocolate & Pistachio Tart, Farmhouse Mint Ice Cream
Eggnog Custard Tart, Mulled Wine Sorbet
Salted Caramel & Cinnamon Ice Creams, Candied Pecans
Served with Freshly Brewed Tea/ Coffee, Herbal Infusions & Mince Pies

Christmas Gourmet Menu €49pp
Mid-Week (Sun - Wed) Party Special €45pp

Please note that this menu is only available for tables of up to 15 guests,
as all menu items are individually prepared and cooked to order



Should you have any allergies or dietary restrictions, please advise your server.
A 10% service charge on tables of 8 or more will be added to your bill and distributed directly to staff.

www.sashrestaurant.com