



Christmas

DINNER MENU

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STARTERS

Seasonal Soup of the Day

Served with Homemade Guinness & Black Treacle Bread
(1A & 1 C, 3, 7, 9, 12)

Potted Chicken Liver Parfait, Red Current & Port Jelly

*Smoked Pancetta Hazelnut Crumb, Pear & Raisin Preserve, &
Sourdough Toast*
(1 (A), 3, 7, 8 (B), 12)

Wrights of Marino Irish Oak Smoked Salmon

*Pickled Fennel, Herb Cream Cheese, Lemon, & Homemade Guinness &
Black Treacle Bread*
(1 (A&C), 4, 7, 12)

Grilled Halloumi Salad

*Pickled Carrot, Candied Dates, Satsuma Salad, Toasted Almonds, & a
Honey and Mustard Dressing*
(7, 8(A), 9, 10, 14)

Hoisin Duck Mozzarella Arancini

Served with Truffle Aioli
(1 (A), 2, 4, 7, 12, 13, 14)

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MAIN COURSES

Roast Crown of Irish Turkey & Honey-Glazed Ham

*Sage & Onion Stuffing, Irish Butter Mash, Duck Fat Roast Potato,
Seasonal Vegetables & Roasting Juices*
(1 (A), 7, 9, 12)

Lemon & Thyme Gremolata Roasted Irish Chicken Supreme

Wild Mushroom & Spinach Risotto, Parsnip Crisps & Tarragon Jus
(7, 9, 12)

Christmas

DINNER MENU

MAIN COURSES

10oz Dry-Aged, Grass Fed Irish Hereford Sirloin Steak

Served with Vine Cherry Tomatoes, Crispy Onion, and a Creamy Peppercorn & Cognac Sauce. €5 Supplement
(1 (A), 7, 9, 10, 12)

Slow Braised Shank of Wicklow Lamb

Served with Honey Roasted Seasonal Root Vegetables, Irish Butter Mash, Thyme, and a Red Wine Jus
(MISSING ALLERGENS???)

Baked Fillet of Seabream

Served with Baby Potatoes, Sauté Samphire & Grapes in a Light Curry Mussell Broth
(4, 7, 12)

Fire-Roasted Bell Pepper & Pumpkin Wellington

Served with Celeriac Purée, & Vegetarian Gravy
(1 (A), 12, V)

DESSERTS

Traditional Warm Christmas Pudding

Served with Brandy Sauce (1 (A), 3, 7, 12)

Gluten Free Dark Chocolate Brownie

Served with Honeycomb Ice-Cream, & Sea-Salted Caramel Sauce (7)

Raspberry & White Chocolate Meringue Roulade

Compote of Berries & Raspberry Sorbet (3, 7, 12)

The Dropping Well's Festive Dessert Plate

For large parties (1 (A), 3, 5, 6, 7, 8, 12)

Vegan & Gluten Free Options Available

Allergen Note

1. Gluten, (1A) Wheat, (1B) Rye, (1C) Barley, (1D) Oats, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soy, 7. Milk, 8. Nuts, (8A) Almonds, (8B) Hazelnuts, (8C) Walnuts, (8D) Cashew, (8E) Pecan, (8F) Brazil, (8G) Pistachio, (8H) Macademia, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13. Lupin, 14. Molluscs, V- Vegetarian, VE- Vegan