
THE
DROPPING WELL
Est. 1847
Christmas
MENU
DINNER SET MENU
€60 PER PERSON
3 COURSE SET MENU
+353-1-4973969
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STARTER

SEASONAL SOUP OF THE DAY
Served with Homemade Guinness & Treacle Bread (1(A, B, C), 3, 7, 12)

NDUJA AND CHORIZO ARANCINI
Panko Crusted Arancini, Spicy Nduja, Gubbeen Chorizo, Parmesan Cheese, Chipotle Mayo (1(A), 3, 7, 12, 13)

PAN SEARED KILKEEL SCALLOPS
Parsnip Puree, Whelan's Black Pudding, Parsley Panko (1(A), 7, 12, 14)

BLOOD ORANGE BURRATA
Creamy Burrata, Fresh Blood Orange, Delicately Shaved Fennel, Pomegranate Pearls & Fragrant Basil Oil, Finished with Citrus Zest & Extra-Virgin Olive Oil (7, 8(G), 12)

MAIN

GLAZED CROWN TURKEY & BAKED LIMERICK HAM
Sage & Onion Stuffing, Roast Potatoes, Mashed Potatoes, Honey-Roasted Carrot & Tender Stem Broccoli, Brussel Sprouts, Cranberry & Red Currant Jus (1(A), 7, 12)

HIMALAYAN SALT-RUBBED 10 OZ RIB-EYE STEAK (€5 SUPPLEMENT)
Irish Rib-eye Steak, Shoestring Onions, Buttered Green Beans, Vine Cherry Tomatoes, Chunky Fries, and Choice of Creamy Peppercorn Sauce or Garlic Butter (1(A), 7, 9, 10, 12)

PAN ROASTED SLIVERHILL DUCK BREAST
Sweet Potato Puree, Baby Carrots, Black Cherry Reduction, Blood Orange Oil, Pea Shoot Garnish (7, 11, 12)

PAN SEARED FILLET OF WILD ATLANTIC HALIBUT
Sauteed Baby Potatoes, Braised Leeks, Fennel & Saffron Broth, Dingle Bay Mussels, Seaaweed Oil (4, 9, 12, 14)

HOMEMADE PARMESAN GNOCCHI
Smoked Stracciatella, Roasted Tomato, Aged Parmesan, Basil Herb Oil (1A, 3, 7, 12)

DESSERT

TRADITIONAL WARM CHRISTMAS PUDDING
Served with Brandy Crème Anglaise (1(A), 3, 7, 8(C))

PISTACHIO CHEESECAKE
Creamy Velvety Cheesecake infused with Rich Pistachio, set on a Buttery Biscuit Base & finished with a delicate Pistachio Topping (1(A), 3, 6, 7, 8(G), 13)

MINCE PIE CRUMBLE
Brandy Crème Anglaise & Vanilla Ice Cream (1(A), 3, 7, 8(A), 12)

IRISH CHEESE PLATE (€5 SUPPLEMENT)
Cooleeney Tipperary, Bandon Vale Cork, Cashel Blue Tipperary, served with Fig Chutney and Ale Crackers (1(A), 3, 7, 12)

Allergens: 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) Macadamia, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13. Lupin, 14. Molluscs