

La Maison Set Dinner Menu €65

FRESHLY BAKED BREAD

Homemade Pesto, Olives

STARTERS

SOUP DU JOUR – (7)

BURRATA

Chargrilled Vegetables, Pesto, Rocket (7, 12)

LES COQUILLES SAINT JACQUES FACON LA MAISON

Classic La Maison Scallops (4, 7, 14)

TUNA CARPACCIO

Avocado, Pickled Ginger, Pink Grapefruit, Soy (1 wheat, 3, 4, 11)

ASSIETTE OF CHARCUTERIE

Selection of Cured Meats, House Terrine & Pickles (10, 12)

MAIN COURSE

PAN SEARED WILD HALIBUT

Chorizo Arancini, Tenderstem, Potato Fondant, Pickled Mussels, Beurre Blanc (3, 7, 12, 14)

COQ AU VIN

Chicken Breast braised in Red Wine Smoked Bacon Lardons, Baby Shallots, Paris Mushrooms, Pomme Puree (7, 12)

WILD MUSHROOM RISOTTO

Fivemiletown Goats Cheese, Truffle Oil & Rocket (7, 12)

LOIN OF VENISON EN CROUTE

Carrot & Parsnip, Juniper Berry Jus (1 gluten, 3, 7, 12)

8oz JOHN STONE DRY AGED STRIPLOIN

Shallot, Bernaise, Fries (2, 4, 7, 12)

~ All of our maincourses are served with a selection of sides for your table ~

DESSERT

PEARS BELLE HELENE

Poached Pear, Baileys Chocolate Ganache, Almonds (7, 8 Almond, 12)

CREME BRULEE CLASSIQUE FRANCAISE

Classic French Creme Brulee (3, 7)

CHRISTMAS PUDDING

Cinnamon, Crème fraîche (1 gluten, 3, 7, 12, 8 walnuts))

PLATEAU DE FROMAGES

Cheese Board (1 wheat, 7)