

Darwins Christmas Dinner Menu 2017

Entrees

Sobrasada, Cavolo Nero & butternut squash risotto,
wild boar black pudding & Pecorino (GI)(CY)(MK)(SP)

Pan fried tiger prawns, Darwin's piri-piri, (SP)(C)(MK)(G)
Slow roasted cherry tomatoes & home-made bread (GF bread available)

Smoked Duck breast, puy lentils & baby spinach salad,
Barolo poached pears, blue cheese dressing (SP)(MK)(MD)

Beetroot salmon gravadlax, potato & caper hash brown,
horseradish crème fresh (SP)(MK)(E)(F)(GI)

Quinoa, roasted red pepper, Fivemiletown goats cheese, Wellington,
San Marzano tomato sauce, pomegranate & pumpkin seed dressing
(V)(CY)(G)(MK)

Chef's soup of the day, homemade bread (V)(GF bread available)

Main Courses

All main courses are served with our buttered mashed potato (MK) & a selection of sides.

Choose one of our award-winning steaks that are aged, hand trimmed, seared on a hot grill and cooked to order from blue to well done, with a compliment of brandy pepper sauce (MK), garlic butter(MK), blue cheese sauce (MK), béarnaise (MK)(E), Barolo jus (SP)

Blade Strip loin steak, a firm steak, concentrated flavour

Fillet steak, most tender cut, mild flavour

Rib eye steak, a well marbled cut from the prime rib

Assiette of Wicklow lamb
Our famous lamb dish, half rack & eye fillet cuts (SP)(MK)

Traditional free-range manor farm Turkey & ham,
chestnut herb stuffing, cranberry & Barolo jus(SP)(GI)(N)

Corn fed, Co. Monaghan chicken breast,
mushroom & smoked pancetta sauce (MK)(SP)

Chef's creation, market Fish of the Day

Lentil & sweet potato shepards pie
Spinach & cauliflower florets, pecorino (MK)(MD)(SP)

Desserts

Traditional Christmas pudding, brandy toffee sauce, ice cream
(SP)(MK)(GI)(N)

Lemon tart, raspberry sorbet (GI)(MK)(E)

Sticky toffee pudding, salted caramel, Ice cream (E)(MK)(GI)

A selection of ice cream with warm toffee sauce (MK)(E)

Darwins brownie with white chocolate & Morello cherry, ice cream (MK)(E)(G)

Artisan cheese board, membrillo quince
& wafer biscuits (MK)(G)(SP)

All our desserts are served with a choice of tea or coffee

Selection of tea:

Irish breakfast tea, peppermint tea, camomile, rooibos, mixed berry, earl gray, lemon & ginger

Selection of coffee:

Espresso / Double espresso / americano / Cappuccino / Latte / Hot chocolate

Or

Irish, Baileys, French or Calypso coffee topped with fresh cream, €5 supplement

All our produce is locally sourced and organic where possible. Our meats are hand selected from Boyne valley farm and aged a minimum of 28 days.

Our menu is coeliac friendly with gluten free sauces & extra vegetarian options available. Please let us know if you have any dietary requirements and our chefs can create something for you. 10% service charge on parties of 6 or more / menu is subject to change.

€49 per person

Christmas

at Darvins

Darwins Christmas Lunch Menu 2017

Entrees

Four spiced baby calamari rings, garlic & smoked chilli aioli,
organic mesculin salad, citrus dressing (G)(SP)

Fresh soup of the day, homemade bread (v) (GF bread available)

Sobrasada, cavolo nero & butternut squash risotto, wild boar black pudding & Pecorino
(CY)(G)(MK)(SP)

Buffalo mozzarella marinated in a truffle crème fraiche, slow roasted cherry tomatoes,
Kalamata olive dressing, polenta & parmesan chips (MK)(MD)

A selection of house breads with homemade pesto's (v)(G) (MK)(SP) (GF bread available)

Main Courses

All main courses are served with our buttered mashed potato (MK) & a choice of
seasonal vegetables or mixed green salad

10oz Striploin steak, a firm steak rich in flavour,
6oz Fillet steak, the most tender cut pepper sauce (MK) or red wine jus (SP)(CY)

Free range turkey & ham, chestnut stuffing, cranberry sauce (SP)(GI)(N)

Corn fed, Co. Monaghan chicken breast
smoked pancetta & mushroom sauce (MK)(SP)

Market Fish of the day

Bouillabaisse

A fish stew with prawns, white fish, chorizo, baby potatoes (MK)(SP)
Trofie Liguri, creamy sundried tomato pesto, baby spinach & pecorino (MK)(GI)(N)

Lentil & sweet potato shepards pie
Spinach & cauliflower florets (MK)(MD)(SP)

Quinoa, roasted red pepper, Fivemiletown goats cheese, Wellington San Marzano
tomato, pomegranate & pumpkin seed dressing
(v)(CY)(GI)(MK)

Desserts

A selection of ice creams with hot caramel sauce (G)(MK)

Traditional Christmas pudding, brandy toffee sauce, ice cream (MK)(SP)(GI)(N)

Deconstructed cheesecake, chef's choice, flavour of the day (G)(E)(MK)

Dishes Subject to availability
€29 per person