

QUADRO RESTAURANT

CHRISTMAS DAY FINE DINING

Home cured salmon brushed with Talisker whisky, baby spinach & candy beet salad, rice
& black pepper crisp, dill yogurt drops

or

Fricassee of mushrooms with pearl barley, soy & porcini jelly, parsley mayo

or

Curried parsnip & roasted apple soup, cheese and onion "arancini"

or

Strozzapreti pasta with a 30-hour beef & tomato ragout drizzled with a creamed
parmesan sauce

or

Spaghetti tossed with fresh mussels, garlic, martini, chili & sun dried tomatoes

Fillets of local catch, crusted with chive mashed potatoes set on a roasted root
vegetable ragout, saffron & clam beurre blanc

or

Roasted salmon supreme, garlic spinach, apple & soy tart tatin, fermented honey
vinaigrette

or

Slow cooked turkey breast on braised red cabbage with vine fruits, sage & onion
stuffing, turkey gravy & side cranberry sauce

or

Grilled beef fillet brushed with Lea & Perrins, set on a mushroom & mustard ragout,
creamed pepper sauce

JVE interpretation of Paris-Brest

Caramelized almond choux filled with piedmont hazelnut praline, hot chocolate shot,
salted butter caramel ice-cream

or

Assiette of Christmas themed desserts

Galette de rois, panettone pudding, mulled apples, Christmas pudding ice-cream

Coffee & mince pies

€52 per person

Children 6-12 half price