



CHRISTMAS LUNCH MENU

2-courses €32 | 3-courses €38

STARTERS

Celeriac Soup

with black pudding, roasted buttered celeriac, pear puree, celery and roasted almond CE, D, G, N, O, GA

Chicken liver parfait

with toasted sourdough and red onion marmalade G, O

Smoked sea trout pate

horseradish cream, pickled cucumber, sourdough bread G, D, F

MAINS

Slow cooked Featherblade steak

with chestnut mushroom and smoked bacon bound in red wine sauce, served with mash potato D, O, GA

Roasted salmon

with broccoli puree, charred broccoli, chorizo, beurre blanc D, O, GA, F

Pumpkin risotto

with chestnut mushroom and Parmezan D, O, GA

ON THE BOARD

Brasserie Sixty6 burger

dry aged beef mince, lettuce, Comté cheese, onion rings and truffle mayonnaise G, D, N, EG, O, GA

Honey glazed ham hock for 2

with a side of creamed potatoes and brown sauce gravy (€10pp supplement) GA

Chateaubriand for 2

(€15 supplement) O, GA

Pat McLoughlin rib eye

(€10 supplement) O, GA

SIDES

Choose 1

Char-grilled broccoli

with roasted hazelnuts, sweet mustard dressing and Parmesan D, N

Creamed potatoes D**Skinny fries**

with mustard mayo EG

Roasted Brussels sprouts

with smoked bacon and chestnut D, N

Extra sides €5

SWEETS

Blackberry pavlova

with fresh cream and blackberry sorbet D, EG

Salted Caramel soft serve

with homemade honeycomb and chocolate sauce D

Cheese board

(€10 supplement) D, G, N, O

Alternatively order one of our Christmas cocktails instead