



CHRISTMAS DINNER MENU

3-courses €50

STARTERS

Baked beetroot

with pickled beetroot slices, whipped ricotta, candied walnuts, herbs and beetroot juice D, N

Chicken liver parfait

with toasted sourdough and red onion marmalade G, O

Celeriac soup

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

Burrata

with lardo, smoked trout eggs, soft herbs, grilled doughnut D, G, N, F

Smoked sea trout pate

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

MAINS

Rump of beef

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

Roasted salmon

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

Pan fried Dorade

with cauliflower, cucumber, black grapes and dill D, 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 (€10pp supplement) GA

Chateaubriand 500g for 2

(€15pp 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

Banana bread

Spicy rum caramel, caramelized banana, whip cream, crushed pecans G, D, N, EG

Cheese board

(€10 supplement) G, D, N, O

Alternatively order one of our Christmas cocktail instead