

# RIBEYE

## Steakhouse

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### Christmas Group Set Dinner Menu - Parties of 10+

#### Starters

**Cod Brandade Fritters Basil Pesto, Baby Leaves, Lemon Aioli**

**Satay Glazed Chicken Thighs Sundried Tomato & Chilli Salsa Garlic & Herb Dressing**

**Confit Duck & Wild Mushroom Arancini, Truffle Aioli**

**Prawn Spring Roll, Pineapple, Coriander & Chilli Salsa**

**Crispy Pork Belly, Creamed Cannellini Beans, Apple & Ginger Jam**

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#### Main Courses

**Chargrilled Tamworth Pork Chop, Roast Garlic & Tomato Pesto, Portobello Mushroom, Thyme Jus**

**Surf n Turf - Pan Fried Fillet Seabass with Crispy Pork Belly, Butternut Squash Puree, Red Wine Jus**

**9oz/254g Charolais Ribeye with Peppercorn Sauce** €5 Supplement

**Cornfed Chicken Breast with Soy & Ginger, Roast Asparagus, White Onion Puree & Madeira Jus**

**Sweet Leek & Wild Mushroom Tart, Toasted Pine Nuts, Truffle Cream**

**Served with a Chef's Selection of Seasonal Sides**

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#### Desserts

**Lemon Meringue Tart, Candied Lemon & Mango Sorbet**

**Apple Crumble, Butterscotch Sauce, Honeycomb Ice Cream**

**Baked Chocolate Cheesecake, Hazelnut Chocolate Sauce, Raspberry Ripple Ice Cream**

**Strawberry & Passionfruit Eton Mess, Macerated Strawberries, Candied Pecan**

3 Courses €45

#### Menu Selection

Groups of 10-20 can avail of the full menu 5 starters, 5 mains & 3 desserts

Groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)

Groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)

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All Beef is 100% Grass Fed Irish. Please ask your server for the Allergen Menu should you require it.

Please be advised a discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.