



Christmas Set Dinner Menu

3-course – 65pp

Starters

Lambay Crab Brioche with Garlic Aioli & Avocado 1a, 4, 5a, 7, 12, 13

Burrata with rhubarb compote, black pepper, basil and Parma ham 4

Arancini Cacio e Pepe, Truffle Mayonnaise, Rocket, Pecorino 1a, 4, 7, 9, 12, 13

Mains

Gnocchetti Cacio e Pepe with Lemon Pangrattato 1a, 4, 7

Bracigliano Porchetta, Rosemary Roasted Potato, Fennel and Orange Salad, Cream Cider Jus 4, 9, 12, 13

Grilled Hake, Prawns, Squid, Cannellini Beans, Vermicelli, Tomato Broth 4, 5d, 6, 8, 13

10oz Striploin, Black Garlic Rub, Honey Spiced Salad, Crispy Shallots, Fries (Supplement €12) 1a, 4, 9, 12, 13

Pizza

Margherita – Tomato, Mozzarella, Basil 1a, 4, 10

Diavola – Tomato, Mozzarella, Salami, Nduja Sausage, Basil 1a, 4, 10

Parma – Mozzarella, Basil, Rocket, Parma Ham Parmesan Fondue 1a, 4, 10

Mediterranea – Buffalo Mozzarella, Basil, Marinated Zucchini, Sundry Tomato and Balsamic 1a, 4, 10, 13

A gluten-free pizza base is available; however, it may not be suitable for guests with Coeliac disease or severe gluten allergies as it is baked in our regular pizza oven.

Dessert

Chocolate Brownie, Vanilla Ice Cream, Berries 1a, 4, 7, 10

Tiramisu with Dark Chocolate 1a, 4, 7, 10

Torta Della Nonna 1a, 3a, 4, 7

Cheeseboard, Pecorino Toscano, Ballylisk Single Rose Brie, Hegarty's Ballinvarrig

Cheddar, Cashell Blue Mature Organic, Grapes, Relish, Crackers (supplement €5) 1a, 1e, 3d, 3h, 4

A service charge of 12.5% will be added to groups of 6 or more people

1-Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats) / 2 Peanuts
3-Nuts (A-Almonds, B-Hazelnuts C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut),
4-Milk / 5-Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) / 6-Mollusc / 7-Eggs,
8-Fish / 9-Celery / 10-Soya / 11-Sesame Seeds / 12-Mustard / 13-Sulphur Dioxide & Sulphites / 14-Lupin

We use 100% Irish beef and all other items where possible are sourced locally

Layla's