

Fontana

Christmas A la Carte menu

-Starters-

Parsnip Soup, maple, cumin cream, homemade wheaten & butter	8
Smoked salmon, beetroot, seaweed pearls, micro cress, horseradish foam, wheaten	12
Ras el hanout roast cauliflower, vegan lamb borek, labneh, pine nuts	10
Prawn risotto, red chilli, fresh rosemary, white wine	12
Ham hock, pistachio terrine, mustard aioli, pickled cucumber, soda bread	9

-Mains-

Roast turkey & ham, roasties, mash, sprouts, chipolatas, red wine jus, cranberry jelly, crispy sage	29
Ribeye or Irish beef fillet, triple cooked chips, Portobello mushroom, balsamic glaze, buttered spinach, red peppercorn sauce or red wine jus	37/44
Seared scallops, fondant potato, Penang curry emulsion, green apple, sea beet	32
Salmon, fennel, vermouth, red lentils, mussels, chorizo tart, tender stem broccoli	28
Vegan steak, triple cooked chips, fermented garlic foam, quinoa, portobello, hen of the woods mushroom	26

-Desserts-

Christmas pudding samosa, brandy anglaise, candied orange, vanilla ice cream	8
Warm apple crumble, cinnamon, vanilla ice cream, custard	8
Dark chocolate pave, hazelnut, sour cherry, vanilla ice cream	8
Gingerbread panna cotta, orange, cardamom shortbread	8
Mount Leinster Cheddar, St Tola Crottin, Young Buck Blue, crackers, onion chutney, grapes	14

All dishes may contain nuts, please advise your server of any allergies or intolerances.

A discretionary 10% service will be added to the bill