

Christmas at laurel

Amuse bouche

Lobster tortellini, samphire, bisque broth

St. Tola goats cheese brûlée, barley cracker

Cured cold smoked Clare Island organic salmon, wasabi

Laurel beef tartare, quail egg, crispbread

Fillet of black sole, ginger butter, crispy seaweed

Loin of sika deer, artichoke, liquorice

Roasted corn-fed chicken, bread sauce velouté, fondant potato

36 hour beef short rib, girolles, burgundy sauce

Gnocchi, gorgonzola, candied walnut, pickled pear

Pan-fried cod, beurre blanc, tomato concassé

Warm crunchy chocolate, milk ice cream

Organic lemon tart, lemon balm gel, coconut

Vanilla cheesecake, poached rhubarb

Selection of French cheese, pear and apple chutney

Coffee and petit fours

€75.00

No service charge: All gratuities go directly to staff
Please note: All dishes are subject to availability