THE BROOKLYN
CHRISTMAS DINNER SET MENU
3 COURSE €55 PER PERSON

STARTERS

Soup Of The Day
Homemade Guinness bread, Irish butter (GF Option) 1a, 1e, 4, 9, 12

Crispy Chicken Wings
BBQ or buffalo sauce, buttermilk cashel blue mayo, fried onions, fresh chilli, chives
(GF Option) 1a, 4, 7, 8, 9, 10, 12, 13

Salt & Pepper Calamari
Seaweed salad, sambal mayo, toasted sesame seeds, lime 1a, 4, 6, 7, 11, 12

Maple & Cranberry Baked Brie
Puff pastry, toasted pecan nuts 1a, 3f, 4, 7

MAINS

The Brooklyn Christmas Roast
Turkey and ham, roast potatoes, roasted carrots, brussel sprouts, garlic and herb stuffing, sticky port gravy, sautéed cranberries 1a, 4

Classic Burger
Dry aged beef patty, grilled bacon, house burger sauce, onions, gherkins, brioche bun, hand cut fries 1a, 4, 7, 12, 13

Roasted Half Chicken
Champ mash potatoes, grilled tenderstem broccoli, chicken gravy, roasted sweetcorn
(GF Option) 1a, 4, 12

8oz Dry Aged Beef Fillet
Brown Paris mushrooms, onion rings, pepper sauce, red wine jus, hand cut fries
+€8 supplement 1a, 4, 13

Pan Fried Salmon Fillet
Beurre blanc rissotto, samphire, radish, pea purée 2a, 4, 8

Vegetable Linguine
Grilled zucchini, sundried tomatoes, kalamata olives, garlic confit, aged parmesan, grissini
1a, 4, 5d, 7, 13

DESSERTS

Hot Apple Crumble Sundae
Granny Smith apples, oat and biscoff, cinnamon ice cream, biscoff sauce 1a, 1f, 4, 7

The Brooklyn Christmas Pudding
Baileys caramel sauce, rum and raisin ice cream 1a, 3a, 3c, 3f, 4, 7, 13

Ice Cream Sundae
White chocolate, fresh fruits, mix berry compote 1, 4, 7, 13

10% Service charge on 6+

Allergens: (1) Gluten (a) Wheat (b) Spelt (c) Khorasan (d) Rye (e) Barley (f) Oats / (2) Peanuts / (3) Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) chestnuts (e) Cashew (f) Pecan (g) Brazil (h) Pistachio (i) Macadamia / (4) Milk / (5) Crustaceans (a) Crab (b) Lobster (c) Crayfish (d) Shrimp 6) Molluscs (7) Eggs / (8) Fish / (9) Celery / (10) Soy / (11) Sesame Seeds / (12) Mustard (13) Sulphur Dioxide & Sulphites / (14) Lupin