

FESTIVE LUNCH

3 courses: €65.00 per person

~ STARTER ~

Soup

French Onion Soup Parmigiano Reggiano Crouton & Chives

Duck

Confit Duck Leg, Braised Puy Lentils in Red Wine Jus & Spiced Red Cabbage

Prawn

Tempura Tiger Prawns, Homemade Spiced Carrot, Daikon & Cabbage Kimchi, Wasabi Dressing

~ MAIN ~

Beef

Braised Beef Feather Blade Slowly Cooked for 12 hours in Aromatic Sauce Crispy Potato Hash, Garry Hinch Organic Mushrooms, Roscoff Onion & Red Wine Jus

Turkey

Slow Roasted Turkey Crown, Baked Ham, Cranberry Compote, Fried Sprouts, Herb Stuffing, Potato & Red Wine Gravy

Seabass

Seabass, Roasted Vegetable Medley, Basil Mousseline, Pickled Fennel & Sauce Vierge

^{*} Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Please inform our team if you have any allergies.

FESTIVE LUNCH

~SIDES~ €6.50 each

French Fries

Super Salad (Quinoa, Tomato, Cucumber, French Dressing)

Spiced Red Cabbage With Orange & Cinamon

Brussel Sprouts with Bacon & Truffle Honey

~ DESSERT ~

Homemade Christmas Pudding Vanilla & Brandy Custard

Posset

Lemon & Orange Posset and Winter Berries Compote

Dylan Dark Chocolate & Almond Brownie
Vanilla Ice Cream

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MISS EDITH ANNIE EDDISON ~ OUR PATRON ~

Miss Eddison was Matron for the Royal City of Dublin Hospital from 1909 - 1917. During this time she lived here, in the former nurses home.

She was Matron in charge during the 1916 Rising. During this time a constant stream of wounded soldiers, civilians and rebels was brought to the hospital and they were cared for by the nurses under her leadership, working day and night at great personal risk.

Miss Eddison, patron for our restaurant at *Dylan Hotel*