



THE
SADDLE ROOM

Festive Dinner
Menu

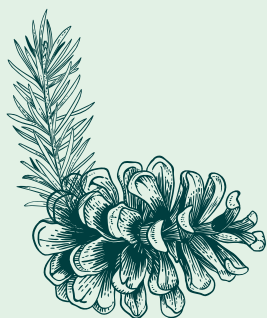


Champagne & Sparkling

	Glass	Bottle
Laurent-Perrier La Cuvée, Brut	26	130
Laurent-Perrier, Brut Millésimé 2013	46	230
Laurent-Perrier Blanc de Blancs, Brut Nature	64	320
Laurent-Perrier, Grand Siècle, Grande Cuvée		380
Billecart-Salmon, Brut, Réserve		140
Dom Pérignon Brut 2013		450
Krug Grande Cuvée, 170eme edition		480
Louis Roederer Cristal, Brut, Millésimé 2015		600

Rosé Champagne

Laurent-Perrier Cuvée Rosé	36	180
Billecart-Salmon Brut Rosé		200
Dom Perignon, Brut Rosé 2008		1000



Festive Dinner Menu

To Start

Veloute of Lusk Cauliflower

Chestnut Crumb (1, 3, 5, 8, 11, 12)

Ardsallagh Goats Cheese Mousse

Roast Beetroot, Pickled Walnut (1, 3, 5, 8, 11, 12)

Braised Crowe Farm Ham Hock Terrine

Celeriac Remoulade, Granny Smith Apple (1, 3, 8, 10, 11, 12, 14)

Shelbourne Cured Castletownbere Salmon

Kohlrabi, Buttermilk, Perle Caviar, Liscannor Crab (1, 3, 4, 8, 11, 12, 13, 14)

Half Dozen Coastal Oysters

Ponzu Dressing, Spring Onion, Chilli (1, 3, 7, 11, 12, 14)

Main

200g Roast Black Angus Sirloin Steak | 20 Euro Supplement

Garlic Emulsion, Roscoff Onions, King Oyster Mushroom (1, 3, 8, 10, 11, 12, 14)

Copper Roasted Chicken Supreme

BBQ Leek, Hispi Cabbage, Chicken Veloute (1, 3, 8, 11, 12)

Seared Fillet of Castletownbere Salmon

White Bean Cassoulet, Saffron, Morteau Sausage (3, 8, 11, 12, 13)

Roasted Butternut Squash

Roscoff Onion, Maitake Mushroom, Walnut (3, 5, 11, 12)

Roast Fillet of Atlantic Cod

Pernod Sauce, Pok Choi, Pearl Onion, Perle Caviar (3, 8, 11, 12, 13)

On The Side

6 supplement for all our Shelbourne Classic Sides

French Fries (1, 2, 3, 5, 6) Glazed Carrots (3, 11) Mashed Potato (11)

Cauliflower Gratin with Smoked Cheddar (1, 11, 12, 14)

Pear, Walnut & Beetroot Salad (3, 5, 12, 14)

Shelbourne Truffle Fries | 8 Supplement (1, 2, 3, 10, 11, 12, 13, 14)

Dessert

Warm Christmas Pudding

Brandy Anglaise (1, 3, 5, 10, 11, 12)

Warm Chocolate Fondant

Vanilla Ice Cream, Almond Tuile (1, 3, 5, 10, 11, 12)

Eton Mess

Lemon Curd, Mixed Berries, Vanilla Cream, Meringue (10, 11, 12)

Dates Pudding

Dulce Milk, Salted Caramel Ice Cream (1, 3, 10, 11, 12)

Selection of Aged Irish Cheese 10 Euro Supplement

Quince Jelly (1, 3, 5, 6, 10, 11, 12, 14)

€100 Per Person

1. Gluten 2. Peanuts 3. Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds
7. Molluscs 8. Celery 9. Lupin 10. Eggs 11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard A. Alcohol
If you are concerned about Food or Beverage Allergies i.e., nuts/wheat you are invited to seek assistance from a team member when selecting menu items. Our meat is of Irish origin and sourced from local suppliers

Signature Cocktails

Silent Night 18

Jameson Black Barrel, Irish Whiskey Cream Tea Syrup, Reduced Shelbourne Stout, Amaretto Disaronno (5, 12)

El Greco Madness 18

Redbreast 12, Aperol, Cocoa Vermouth, Orange Bitters (12)

Jingle Berry Gin 18

Monkey 47 Gin, Italicus, Homemade Strawberry & Basil Syrup, Homemade Basil & Olive Oil Emulsion

Nova 18

Olmecca Altos Reposado Tequila, Lime Juice, Agave Syrup, Rice Infused Coconut Milk and Ube



Persephone's Gift 18

Mint Infused Zignum Mezcal, Pomegranate Infused Cointreau, Homemade Ginger & Honey Syrup, Lime Juice

White Elephant 18

Teeling Small Batch, Coconut Milk, Coconut Puree, Condensed Milk, Cinnamon, Nutmeg (served warm) (11)

The Shelbourne Bramble 18

Method & Madness Gin, Chambord, Raspberry and Apple Coulis, Lemon, Sugar (12)

