

## Sample Christmas Menu

### STARTERS

**Salad of charred Ballymakenny Farm Broccoli,**  
smoked almonds, kohlrabi and burnt broccoli emulsion

**Annagassan Dressed crab & Smoked salmon,** charred cucumber, buttermilk &  
lovage

**Torchon of foie gras,** vanilla & apple chutney, Toasted 'Bread 41' malt sourdough  
**Rabbit Gnocchi,** pickled Irish shiitake mushroom, mustard seed & guanciale

### MAINS

**Charred Halibut,** Cauliflower puree, mussels & vadouvan, grape & verjus

**Char grilled Peter Hannon dry aged ribeye,** mushroom & watercress, béarnaise  
butter

**Roast Celeriac & Truffle,** Jerusalem artichoke, black garlic, cavolo nero, & smoked  
almond

**Roast Wild Wicklow Venison (served pink),** parsnip, smoked potato puree, sprout  
tops & blackberry

### Sides - 5

**Chips,** confit garlic aioli  
**Ballymakenny Farm pink fir apple potatoes & nduja butter**  
**Irish Greens,** parsley & caper  
**'Gold River Farm' garden salad** with cucumber, feta & mint (Side or Starter)

### DESSERT

**Chocolate mousse,** black sesame aero, salted caramel ice-cream

**Rhubarb & vanilla set custard,** velvet cloud yogurt foam & hibiscus

**Farmhouse cheeses,** chutney and rye & malt crackers

**Christmas pudding,** anglaise & pumpkin mousse

Tea/ Coffee

**Allergen Guide:** Gluten- G, Gluten adaptable Ga, Crustaceans- CR, Eggs- E, Fish- F, Peanuts- P, Soybeans- SB, Milk-MK, Nuts- N, Celery-CL, Mustard- MST, Sesame Seeds-SS, Sulphur Dioxide and Sulphites- SDS, Lupin -L, Molluscs- MOL. BANG makes every effort to comply with the dietary requirements of our guests. Allergen based meals are prepared in the same area as allergen free meals. We cannot guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur. We use 100% Irish beef. A discretionary gratuity of 12% will be added to all parties of 5 or more and all parties on Tasting Menus.