



LA STAMPA
HOTEL & SPA

THE DINING ROOM at La Stampa
Christmas Dinner 3 courses €50

Starters

Chestnut and Lentil soup

With rillette of pheasant, prunes and Armagnac

Salad of Crabmeat

With avocado cream, pink grapefruit, beetroot, avocado salad

Goose Liver Parfait

With Fig Marmalade, Brioche, Crispy Spinach

Roasted scallops, with cauliflower puree

Almonds and iberico ham, Seville orange

Goats Cheese salad

in "kataifi pastry" saffron aioli,

Basque style stew peppers, watercress and shaved fennel

Caesar Salad

with aged parmesan and sour dough croutons

Dublin Bay Prawn Cocktail

With lemon, beetroot and

Marie Rose sauce, or with American cocktail, tomato and horseradish sauce

Main Course

Daube of Beef

*with celeriac puree, parsley hollandaise,
carrots, turnips and fondant potato*

Seared Rare Tuna

With stem ginger, hazelnuts, Jerusalem artichoke and bok choi

Organic Chicken

with Duxelle, green beans, flavored orzo and enoki mushrooms

Venison Sheppard's pie

with shallots, pumpkin, chestnuts and sage

Duck Leg Confit

With butternut risotto, Brussels sprout leaves and black Truffle

Roast Salmon

Carrot puree, mussels, garlic and parsley

Fillet of Beef

with escargot, wild broccoli, cep puree and fat chips



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Desserts

Chocolate Mousse

With poached pear and mulled wine ice-cream

Vanilla Pot au Crème and Honeycomb

With shortbread biscuit

Plum crumble

With crème fraiche and ginger bread ice-cream

Christmas pudding

Brandy crème anglaise, tutti fruit ice cream

Individual Mince pies

With crème Chantilly

Selection of French and Irish Cheeses

with fig marmalade

lemon Cured Tart

With crème fraiche, lime and basil syrup

Please note that a 12.5% discretionary gratuity will be added to parties of five or more.