

THE DINING ROOM at La Stampa

Pre-Theatre December

2 Courses €22.95 3 courses €25.95

Starters

Chestnut and Lentil soup

With rilette 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

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

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**Mains**

Seared Rare Tuna

*With stem ginger, hazelnuts, Jerusalem artichoke and bok choy*

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*

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Desserts

Chocolate Mouse

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

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