

Olive's ROOM

Christmas Feast

Pumpkin & Chestnut Soup

Olive's Room Brown Bread

Chicken Liver Pâté

Apple chutney, pickled cucumber, toasted sourdough

Dingle Gin Cured Goatsbridge Farm Trout

Salt baked and smoked beets, burnt orange, preserved lemon, horseradish crème fraiche

Slow Braised Beef Cheek

Creamy mash, glazed winter vegetables, bourguignon jus

Wild Irish Pheasant OR Free Range Irish Turkey & Ham

Spiced red cabbage, sprout puree, fondant potato, cranberry and nut stuffing, port jus

Spinach, Squash, Feta & Pinenut Pithivier

Baked cauliflower, cauliflower puree & pickle, cider raisins, crushed hazelnuts, truffle dressing

Clementine & Passion Fruit Trifle

Amaretto sponge, custard, pistachio crumb

Apple Strudel

Cream

Lemon Tart

Raspberry coulis

All of our meat, fish, poultry, game, eggs and cheese are sourced from Irish suppliers. Our ethos is local and sustainable. Suppliers incl Wild Irish game, McKenna's of Clontarf, O'Mahony Meats and Tolka Eggs, Kish Fish, Vernon Stores, Keelings, Pallas, Bewleys and Clement & Pekoe

A discretionary 12.5% gratuity will be added to the bill for groups of 8 or more. Cash tips only please! All gratuities go directly to staff