

# ALEXIS

BAR AND GRILL

## CHRISTMAS 2011 DINNER SET MENU

CREAM OF CELERIAC SOUP, BRAISED DUCK,  
WHITE TRUFFLE OIL (C)

CHICKEN LIVER PARFAIT, FRESH FIG JELLY,  
TOASTED HOMEMADE BRIOCHE

LANGOUSTINE RISOTTO, BISQUE SAUCE, PARMESAN CRISP (C)

ORGANIC SEA TROUT TARTAR, CRÈME FRAICHE, CAPER BERRIES (C)

GOATS CHEESE MAKI, ORGANIC BEETROOT, PIQUILLO DRESSING (V)

.....

TOP RIB OF BEEF, BURGUNDY STYLE, BUTTON ONIONS & MUSHROOMS,  
BACON LARDONS, MASHED POTATO (C)

ASSIETTE OF RARE BREED PORK (C)

WILD RABBIT CASSEROLE, MUSTARD, BABY LEEKS, LARDONS, CREAMY MASH

SEAFOOD SPECIALITY OF THE DAY \*\* (C)

HOME MADE GNOCCHI, WILD MUSHROOM SAUCE (V)

GRILLED FREE RANGE SIRLOIN STEAK, GRATIN DAUPHINOISE, BERNAISE ( €5 SUPP.) (C)

.....

TRADITIONAL CHRISTMAS PUDDING

TANGERINE CHEESE CAKE

GLAZED PEAR TART TATIN, CINAMON ICE CREAM

VALRHONA CHOCOLATE PARFAIT WITH WHITE CHOCOLATE ICE CREAM (C)

SWEET MINCE PITHIVIER

€30

\*\* Subject to market availability

C = Suitable for Coeliacs

V = Suitable for Vegetarians