

# Festive DINNER

€72.00

## STARTERS

### Mushroom Soup

Tarragon cream, brown soda bread. #1,3,7,9

### Chicken Liver Pâté

Prune & Armagnac purée, with toasted white soda bread #1,3,7,12

### Pan Fried Scallops

Bacon & cranberry jam, parsnip purée #4,7,12,14

### Roasted Beetroot Tartare, Dublin Hills Goats Cheese

Rocket, balsamic, maple candied walnuts. #7,8,12

### Glazed Pear, Mozzarella and Serrano Ham Salad

Balsamic glaze. #7,12

### Guinness Smoked Salmon

Pickled cucumber, dill crème fraîche. #4,7,12

### Mushroom & Toasted Walnut Pâté (V)

Caramelised red onion chutney, sourdough toast #1,8,12

## MAINS

### Roast Fillet of Beef

Port wine jus. #7,12

### Duncannon Monkfish

Sweet soy & balsamic sticky glaze, toasted sesame seeds, mango salsa, Asian roasted potatoes #1,4,6,11,12

### Glazed Confit Duck

Spiced red cabbage, vanilla plum jus #7,12

### Crispy Slow Roasted Pork Belly

Vermouth cream jus, cauliflower purée, apple sauce #7,12

### Pan Fried Cod

Honey, peanut chilli oil, soy broth with seasonal vegetables #1,4,5,6,9,11,12

### Roast Chicken Supreme

Apple and sage stuffing, long stem broccoli, Red wine jus #1,7,9,12

### Truffle & Mushroom Tagliatelle

Parmesan, rocket leaves #1,3,7,9

### Baked Salmon Fillet

Buttered leeks, white wine sauce, Parmesan crisp #1,4,7,9,10,12

### Plant-Based Vegan Steak (V)

Charred greens, Chasseur sauce #1,9,10,12

## DESSERTS

### Christmas Pudding

Brandy anglaise #1,3,7,8,12

### Lemon Posset

Poppy seed biscuit #1,3,7

### Cheese Board

Brie, cheddar, blue cheese, spiced chutney, candied walnuts, crackers #1,7,8,12

### Pistachio Cheesecake

Cherry compote and vanilla cream #1,3,7,8,12

### Chocolate & Orange Torte

Grand Marnier orange syrup #1,3,7,12

### White Chocolate and Blueberry Bread & Butter Pudding

Vanilla custard, ice cream #1,3,7,12

## DESSERT WINE & PORT BY THE GLASS

Château Simon Sauternes €8.50

Taylor's 2019 Late Bottled Vintage (LBV) Port €8.50

Taylor's 10 Year Old Tawny Port €10.50

Calem 2016 Vintage Port €15.00

Allergies: Please make your server aware of any allergies or dietary requirements.

#1 Cereals containing gluten wheat | #1a Barley | #2 Crustaceans | #3 Eggs | #4 Fish | #5 Peanuts |  
#6 Soya Beans | #7 Milk | #8 Nuts | #9 Celery | #10 Mustard | #11 Sesame Seeds |  
#12 Sulphur Dioxide | #13 Lupin | #14 Molluscs

Unfortunately, as allergens are present on site we cannot guarantee menu items will be completely free from a specific allergen.

We may make occasional changes to our menu in accordance with seasonal availability and market deliveries.

EST. 1957

# TROCADERO

DUBLIN



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