

FESTIVE MENU DECEMBER 2019

THE DALKEY DUCK

TWO COURSE 28.5 THREE COURSE 32,5
allergen menu available

STARTERS

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today's soup , stout bread & salty butter

tarte fine of heritage tomato & buratta

duck liver parfait, fig & red onion compote , sourdough points

finest smoked salmon , avocado and lime , baby leaves & stout bread

MAINS

festive TURKEY & HAM , with all the trimmings

the ducks FISH "N CHIPS , tempura of sustainable hake
minted pea puree, tartar & lemon , fries

lambay island dry aged rib -eye steak , wild mushroom, black lard
casserole ,sauce bercy , fries 5 supp

slow braised shoulder of hogget "shepards pie "
vintage carrots , lamb gravy & gratin mash

DESSERTS

classic CHRISTMAS pudding , brandy butter

warm valrhona chocolate fondant , hazelnut & pistachio

crumble du jour

amalfi lemon tart , raspberry sorbet

10% service on groups of six or more