



CHRISTMAS MENU

3 Courses

€45 per person

(Includes a welcome glass of Prosecco)

STARTER - CHOOSE 1

BRUSCHETTA WITH BURRATA

Toasted sourdough topped with marinated cherry tomatoes, creamy IGT Burrata, fresh basil, garlic & extra virgin olive oil. (1,2,7,8a,12)

ARANCINO

Crispy golden rice ball filled with beef ragù & cheese, served with spicy tomato sauce. (1a,7,9)

SOUP OF THE DAY

Freshly prepared with seasonal ingredients, served with warm homemade bread.

GARLIC PRAWNS WITH SPICY CHERRY TOMATOES

Succulent prawns sautéed with garlic, cherry tomatoes & chilli. Served with warm homemade focaccia. (1a,2,12)

MINI BEEF SLIDERS

Juicy bite-sized beef burgers served on toasted brioche buns with melted cheese, crisp lettuce, and mustard mayo sauce. Perfectly seasoned and packed with flavour – small in size, big on taste. (2 per portion) (1,2,3,4,5)

MAINS - CHOOSE 1

PIZZA GOURMET TRUFFLE & MUSHROOM

A white pizza with a medley of wild mushrooms, silky truffle cream, and fresh buffalo mozzarella pearls. (1,7,12)

PIZZA GOURMET PARMA & BURRATA

A classic tomato base with mozzarella finished with Parma ham, peppery rocket, and a whole burrata at the centre. (1,6,7,8,13)

PIZZA GOURMET DIABLO

Per se, Tomato sauce, Garlic oil, fresh mozzarella, pepperoni, jalapeno chillies with fresh basil. (1,6,7,13)

CRISPY CHICKEN SUPREME WITH SICILIAN CAPONATA

Golden chicken supreme with vibrant Sicilian caponata & red wine jus. (1,7,8a,12)

FRESH SEABASS WITH TAGGIASCHE OLIVES

Crispy seabass fillet, comfited cherry tomatoes, taggiasche olives & mashed broccoli, finished with black fermented garlic sauce. (4,12)

MEZZE MANICHE ALLA NORMA

Sicilian-style pasta with roasted aubergine, cherry tomato sauce, basil & ricotta salata (1,7,12)

PER SE 10OZ RIBEYE STEAK (ADD € 8,00)

100% Irish Beef tender ribeye cooked to your liking, served with gratin roast potato & truffled wild mushroom medley. (1,7,8a,12)





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DESSERT- CHOOSE 1

STICKY TOFFEE PUDDING WITH ICE CREAM

A rich blend of coffee & toffee
sweetness. (1,3,6,7,8)

DECADENT CHOCOLATE BROWNIE WITH ICE CREAM

House-baked brownie with a fudgy heart
& refined flavour. (1,3,6,7,8)

TIRAMISÙ

Classic Italian dessert layered with
espresso-soaked savoiardi, mascarpone
cream, and a dusting of cocoa. (1a,3,7,12)

PANDORO

Traditional Italian Christmas cake, light
and fluffy with a delicate vanilla flavor,
served with a dusting of icing sugar.
(1,3,6,7)

PER SE RECOMMENDED WINES WITH YOUR CHRISTMAS MENU

WHITE WINE

ALBARIÑO TERRAS GAUDAS

Aromatic & zesty, perfect with
prawns and spice (12)
€45

CHABLIS 2021 DOMAINE CLOTILDE

Elegant and crisp, long refined finish (12)
€70

RED WINE

MALBEC VALLE DE UCO

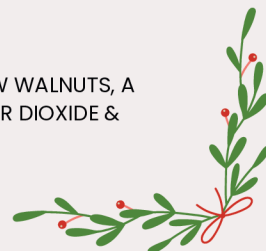
Bold & spicy, perfect with juicy sliders (12)
€35

VALPOLICELLA RIPASSO 2021

Velvety & elegant, a refined match (12)
€55

ALLERGEN LIST

1 CEREAL - A WHEAT, B RYE, C BARLEY, D OATS- 2 CRUSTACEANS 3 EGGS 4 FISH; 5 PEANUTS 6 SOYBEANS 7 MILK 8 NUTS - W WALNUTS, A
ALMOND, P PISTACHIO, C CASHEW NUTS, M MACADAMIA, H HAZELNUT- 9 CELERY 10 MUSTARD 11 SESAME SEEDS 12 SULPHUR DIOXIDE &
SULPHITES 13 LUPINS 14 MOLLUSC





CHRISTMAS KIDS MENU

3 Courses
€15 per child
available until 12 years old

1ST COURSE - CHOOSE 1

FLAT BREAD PIZZA MARGHERITA (1A,7,6,12,13)

FLAT BREAD PIZZA PEPPERONI (1A,7,6,12,13)

FLAT BREAD PIZZA VEGAN (1A,6,12,13)

PASTA BOLOGNESE (1,9,12)

PASTA POMODORO (1)

CHICKEN GOUJONS (1)

2nd COURSE

CHIPS

3rd COURSE

BROWNIE WITH ICE CREAM

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