

THE GRAYSON

SET CHRISTMAS DINNER

STARTERS

Roasted Tomato & Red Pepper Soup, Croutons & Lemon Mascarpone (1a,4)
Suckling Pig Cheeks Rolled in Oats with Black Fig Jam, Pistachio Salad & Kale Crisps (1f,3f,4,7,13)
Roasted Savoy Cabbage, Warm Raisin & Lemon Vinaigrette, Toasted Pine Nuts & Olives (V)(13)

MAINS

10 Oz Ribeye Caramelized Onion Puree, Hand Cut Fries & Peppercorn Sauce (1a,4,9,13) **€8 Supplement**
Chicken Supreme, Red Lentil Cassoulet with Calabrian Spicy Sausage & Crispy Shallots (1a,4,13)
Spiced Cauliflower Florets, Harissa Hummus, Sauté Cavolo Nero, Red Currant Salsa (V) (13)
Pan Fried Sea Bass, Creamy Celeriac Puree with Pearl Cous Cous, Mussels & Olives Dust (1a,4,6,7,8,13)

SIDES €6

Hand Cut Fries (1a)
Italian Herbs & Garlic Butter Fries, Grana Padano (1a,4)
Nduja Mayo & Parmesan Fries (1a,4,7)
Honey Roasted Carrot & Parsnip, Rainbow Chard, Rosemary Salt
Colcannon Mash & Crispy Bacon (1a,4)
Rocket & Spinach Salad, Baby Heirloom Tomato, Feta Crumb, Crispy Chickpea & Lemon Dressing (4)

DESSERTS

Vanilla Ice Cream Sundae, Caramelized Pecans, Honeycomb and Dulce De Leche Sauce (3d,4,7)
Warm Chocolate Brownie, Fresh Raspberries & Whipped Caramel Mascarpone (1a,4)
Christmas Pudding, Boozy Custard & Baileys Ice Cream, Walnuts (1a,4,7,13)

ALLERGENS: 1-Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4-Milk, 5-Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp),6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard, 13-Sulphur dioxide & sulphites, 14-Lupin



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€65 PER PERSON

Please note there is a discretionary 12.5% service charge for groups of 6 or more

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