



CHRISTMAS MENU

3 Course Dinner + Winter Bellini €45.95



STARTERS

SOUP OF THE DAY

*Check the board for todays option,
served with sourdough and butter 9, 1a, 12*

v ga da

GARLIC CIABATTA LOAF

*Oven baked ciabatta stuffed with homemade garlic
butter, served with dressed mixed leaves 1a, 7, 10, 12*

v ga

BUFFALO CHICKEN WINGS

*Spicy chicken wings, cashel blue cheese dip, celery
sticks 3, 7, 9*

da

WINTER SALAD

*Red wine poached pear, walnuts, Cashel blue cheese,
mixed leaves, house dressing 7,8c, 9, 10, 12*

v gf da

DUCK LIVER PARFAIT

*Homemade red onion jam, sourdough toast
1a, 3, 7, 12*

ga

SEARED BEEF CARPACCIO

*Truffle mayonnaise, crispy capers, rocket parmesan
shavings 3,7*

ga da

MAINS

BAKED FILLET of HAKE with HERB CRUMB

*Sauteed baby potatoes, green beans, lemon cream sauce,
homemade dill herb crumb 1a, 4, 7, 12*

ga da

SLOW COOKED PORK BELLY

*Truffle mash potato, green beans, braised fennel, apple & fennel
slaw, crackling, Madeira jus 7, 9, 10, 12*

gf da

FREE RANGE IRISH CHICKEN SUPREME

*Herb mash potato, green beans, smoked carrot puree, pea-shoots &
Madeira jus 7, 9, 10, 12*

gf

WILD IRISH MUSHROOM RISOTTO

*Selection of wild mushrooms, truffle, parmesan crisp, basil
pesto, pea-shoots 7, 12*

v ga da

PHX BEEF BURGER

*Cheddar cheese, pancetta bacon, jalapeno mayo, red onion jam,
brioche bun, skynmy-cut fries, dressed mixed leaves, pepper sauce*

ga da

SIRLOIN STEAK 8oz minimum 28 day aged

7, 10, 12

*Skinny-cut fries, dressed mixed leaves, red wine braised shallot,
Choise of: Pepper sauce/ Garlic butter/ Chimichurri*

€8 supplement

ga da

DESSERTS

PHX CHRISTMAS PUDDING

*Homemade Christmas Pudding, brandy
anglaise, Chantilly cream, red currants*

GLUTEN-FREE CHOCOLATE & PEANUT BUTTER BROWNIE

*Dark Belgium chocolate sauce &
vanilla ice-cream*

gf

VANILLA CRÈME BRÛLÉE

*Traditional French custard dessert
with caramelized sugar on top*

gf

SELECTION OF SORBET & ICE CREAMS

*Vanilla, chocolate & salted caramel ice-
cream, mango sorbet, wild berry compote*

gf da

MINI CHEESE SLATE

*Selection of Irish & French cheeses,
walnuts, homemade red onion jam &
artisan Irish crackers*

ga

12.5% service charge will be added to the final bill

gf

Gluten Free

ga

Gluten Free adjust

df

Dairy Free

da

Dairy Free adjust

v

Vegetarian