

BOEUF & COQ

BY HUGH HEIFER



Boeuf & Coq Set Christmas Dinner Menu €64.95 pp

Available All December, Mandatory for 10 or more *

Subject to change and availability

STARTERS

Melted Pesto Bread
Raclette, basil pesto, garlic baguette.

Garlic Mushroom on Toast
(Vegan option available)
Melted camembert, herb salad, mushroom cream sauce.

Crispy Calamari
Lemon breadcrumbs, mixed leaf salad, pickled tartar sauce.

Duck Pâté
Pink peppercorn crust, toasted baguette, mixed leaves.

MAINS

8oz Prime Boeuf Fromage Burger & Frites
Crispy parma ham, béarnaise, sautéed onion, lettuce, mature cheddar, tomato, brioche bun.

9oz New York Striploin
A little firmer than a fillet, light even marbling gives this cut a strong beef flavour.
Cooked to your preference (Choice of Brandy Peppercorn or Garlic Butter or Red Wine Jus)

8oz Rib-eye Off The Bone
Highly marbled with large centre of fat, giving this cut a juicy texture & succulent rich flavour.
Best cooked medium-rare or medium (Choice of Brandy Peppercorn or Garlic Butter or Red Wine Jus)

7oz Fillet Steak
Cut from the tenderloin, very tender steak, low in fat, milder in flavour.
Cooked to your preference (Choice of Brandy Peppercorn or Garlic Butter or Red Wine Jus)

10oz Prime Rump Steak
This cut has a fine texture and a very rich beef flavour.
Best cooked medium-rare or medium (Choice of Brandy Peppercorn or Garlic Butter or Red Wine Jus)

Vegan Tofu Steak (V)
Baby spinach, sautéed onion, green beans, peppercorn dusted broccoli, vegan pesto, vine tomato sauce.

Crispy Breaded Chicken Kiev
Roast garlic & herb butter.

Classic Fish & Chips
House beer tatter, tartar sauce, salted lemon.

SIDES

Choose one side (extra side €4.00 each)

Skinny Fries
Parmesan & Truffle Fries
Mixed Leaves, Olive Oil
Tomato, Pesto & Leaves

Raclette Cheese Potato Gratin
Sautéed Mushrooms
Buttered French Beans
Butter Brushed Broccoli

Black Pepper Truffled Mash
Red Wine Gravy Mash
Buttered Mashed Potato

DESSERT OR XMAS DRINK

Banoffee
Double Chocolate Mousse
Baby Guinness Shooter
Espresso Martini (€5.00 supplement)

A voluntary 10% gratuity is added to all bills, this tip is shared between the Staff working on the shift.
If you would like it removed, please ask your server. Full allergen menu available on request.