

BOEUF & COQ

BY HUGH HEIFER

Boeuf & Coq Set Christmas Dinner Menu €65.95 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, bearnaise, 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 batter, 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.*