



CHRISTMAS DINNER MENU

3 COURSE €65 PER PERSON

STARTERS

Spicy King Prawns (2,7,12)
White Wine, Smoked Paprika, Chilli, Garlic Butter

Wild Mushroom Velouté (1,7,12)
Truffle & Mushroom Tortellini, Pickled Shimeji

Foie Gras & Chicken Liver Parfait (1 wheat,3,7,8 hazelnut12)
Pear Jelly, Toasted Hazelnuts & Sourdough Croute

Goat's Cheese Mousse (7)
Parmigiano Reggiano Crisps, Organic Leaves, Dried Figs

MAINS

10oz Ribeye (€7 Supplement) (1 wheat,3,4,7,9,14)
Grilled Broccolini, Caramelised Onion Purée, Twice Cooked Chips, Pepper Sauce

6oz Irish Venison Steak (1,3,7,9,12)
Venison Croquette, Baby Beetroot, Parsnip Puree, Blackberries, Red Chicory, Potato Fondant

Pan-Roasted Atlantic Cod (2,4,7,12)
Curried Cauliflower Purée, Homemade Gnocchi, Cauliflower Florets, Samphire, Pak Choi, Shrimps

Corn-Fed Irish Chicken Supreme (7,9,12)
Saffron Risotto, Broad Beans, Cavolo Nero

Coconut Dal, Almond Falafel (Vegan) (8 almonds,10)
Red Lentil Coconut Sauce, Chickpea, Baby Spinach, Peas, Mangetout, Broccolini

BREAD

Homemade Bread €3.00
Per Person (1 wheat,7)

ON THE SIDE €6

Mixed Greens (6)
Onion Rings (1 wheat,4,14)
Twice Cooked Chips (1 wheat,4,14)

DESSERTS

Sticky Toffee Pudding (1 wheat,3,7)
Served with Salted Caramel Sauce, Vanilla Ice Cream

Chocolate Brownie (3,7,8 hazelnut)
Served with Hazelnuts, Sea Salt Ice Cream

Selection of Ice Cream (7)

ALLERGEN INFORMATION:

1=Wheatcontaining gluten 2=Crustaceans
3=Eggs 4=Fish 5=Peanuts 6=Soybeans 7=Milk
8=Nuts 9=Celery 10=Mustard 11=Sesame seeds
12= Sulphur Dioxide & Sulphites (>10mg per Kg)
13=Lupin 14=Molluscs

12.5% service charge on tables of 5 or more.

ALL OUR MEAT & POULTRY IS 100% IRISH & IS TRACEABLE FROM FARM TO FORK.

To reserve a table: info@thecow.ie | 01 660 2390 | 2 Shelbourne Rd, Dublin 4, D04 V4K0 | Follow Us @thecowdublin4