

## FESTIVE MENUS

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We are delighted you are joining Forbes Street by Gareth Mullins on Christmas day and we hope you have a very special day celebrating with us.

What's the story? That's a Dublin expression, and so is this restaurant. Forbes Street is an expression of all that's brilliant in our contemporary, thriving, eclectic capital city: innovation and imagination meets hospitality and comfort. Look at this place. The kitchen is wide open and the room is light and airy and calm. It's that way because we want you to become a part of this story. To be immersed in it. But ok, you're here for the food so what's the story there?

Are you ready?

  HEAD CHEF

## CHRISTMAS DAY MENU

### AMUSE BOUCHE

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GLASS OF AYALA

### STARTER

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DUBLIN BAY PRAWN RAVIOLO

winter vegetables, caviar buerre blanc

OR

CHICKEN LIVER AND FOIE GRAS PARFAIT

prune and cognac, sea salt brioche

OR

CELERIAC AND HAZELNUT PITHIVIER

carrot purée, madeira sauce

### SORBET

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BOLLINGER CHAMPAGNE SORBET

### MAIN COURSE

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ROAST ORGANIC IRISH TURKEY

glazed Limerick ham, brussel sprouts, chestnuts, bacon, maple sausages,  
apricot and thyme stuffing, cranberry sauce

OR

GRILLED FILLET OF JOHN STONE'S BEEF

wild mushroom, glazed shallot, winter truffle sauce

OR

WILD IRISH TURBOT

parsnip purée, savoy cabbage, lobster sauce

All mains come with fondant potatoes and honey roasted vegetables

### DESSERT

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CHRISTMAS PLUM PUDDING

custard, Chantilly crème

OR

OLD FASHIONED SHERRY TRIFLE

OR

TRUFFLE BRIE DE MEAUX

served with aged Port

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Coffee and mince pie

Please inform your waiter if you have any dietary requirements or allergies.  
A discretionary service charge of 10% will be added to your bill for parties of 6 or more.  
VAT of 12.5% is included in all prices.

**€180 per person**

## NEW YEARS MENU

### AMUSE BOUCHE

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#### CELERIAC VELOUTE

truffle toast

### STARTER

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#### ROAST SCALLOPS

butternut squash, king oyster mushroom, chicken jus

OR

#### ORGANIC CHICKEN AND FOIE-GRAS TERRINE

golden raisin purée, cognac, sea salt brioche

### SORBET

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#### BOLLINGER CHAMPAGNE SORBET

### MAIN COURSE

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#### ROAST HALIBUT

leek confit, celeriac purée, caviar, beurre blanc

OR

#### GRILLED FILLET OF JOHN STONE'S BEEF

shallot tart, wild Irish mushroom duxelles, bordelaise sauce

All mains come with fondant potatoes and honey roasted vegetables

### DESSERT

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#### CHOCOLATE AND YUZU TART

milk sorbet

OR

#### TEELINGS OLD FASHIONED TRIFLE

OR

#### IRISH CHEESE PLATE

apple chutney, lavosh crackers

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Coffee and petit fours

€120 per person

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