

CHRISTMAS MENU

STARTERS

SOUP OF THE DAY

With homemade brown bread.

BAKED GOAT CHEESE & CARAMELIZE RED ONION TARTE TATIN

CHICKEN LIVER & COGNAC PATE

With apple and berry chutney, melba toast.

PEPERINA SEAFOOD SMOKIES

MAIN PLATES

ROAST BUTTERNUT SQUASH, TOMATO & MOZZARELLA BAKE,

With fresh basil pasatta, baby leaf salad.

ROAST THYME & GARLIC ROTISSERIE CHICKEN,

With mushroom & tarragon cream, crispy herb potatoes.

PAN FRIED FILLET OF SEA BASS

With lemon & dill baby potatoes gratin, winter vegetables ragout . (€3 supplement)

PEPERINA FLAMED 8 OZ GRILLED RIB EYE STEAK, 20 DAY DRY AGED

Triple cooked chips bernaise sauce and chimichurri! (€5 supplement)

DESSERTS

BREAD & BUTTER PUDDING WITH BRANDY ANGLAISE

DARK CHOCOLATE & ORANGE MOUSSE WITH RASPBERRY SORBET

APPLE, PEAR AND CINNAMON CRUMBLE WITH HOMEMADE CUSTARD

VANILLA ICE CREAM WITH HOMEMADE CHOCOLATE SAUCE

2 COURSES €22

€26 WITH A GLASS OF PROSECCO

3 COURSES €25

€29 WITH A GLASS OF PROSECCO



Peperina
garden bistro

