

CHRISTMAS SET MENU



STARTERS

Guinness Cured Smoked Salmon

Avocado / beetroot / dill / lemon / crème fraîche (1,4,7) GF*

Cream of Celeriac Soup

Chestnuts / truffle / chive oil / sourdough (1,7,8,12) GF* VE*

Hugh Maguire Smoked Black Pudding

Apple & vanilla purée / Pommery mustard butter sauce / watercress (1,3,7,10)

Foie Gras Parfait

Duck liver parfait / poached pear / lemon / tarragon / feuille de brick (1,3,7) GF*

MAINS

Chicken Supreme

Gratin potato / roast shallot / baby leek / cep mushroom beignet / Alsace bacon / truffle sauce (1,3,7,12) GF*

Fish and Chips

Tempura monkfish / pickled vegetable salad / tarragon gribiche / cured egg yolk / triple cooked chips (1,3,4,12)

Arkle Burger

Mcloughlin Butchers dry-aged beef burger / brioche bun / truffle mayonnaise / crispy shallots / crispy potato sticks / smoked applewood / onion lyonnaise / skinny fries (1,3,7,12) GF*

Fillet of Halibut (€8 supplement)

Wild mushroom / saffron turnip / walnut emulsion / sunflower / seed purée / crisp curly kale / tarragon (3,4,7,8) GF

Aubergine Steak

Walnut purée / hoisin peanut butter / charred baby artichoke / giant couscous (1,5,8)

9-oz Sirloin Steak (€8 supplement)

Mcloughlin Butchers dry-aged sirloin steak / garlic butter / peppercorn sauce / skin-on fries (7)

SIDES *Add something extra to your dish*

Triple-Cooked Chunky Chips

€7

Tenderstem Broccoli

€8

Truffle & Parmesan Skinny Fries (7,12)

€7

Burrata / lemon gremolata / toasted nuts (1,7,8)

Spiced Honey Roast Carrots & Parsnips (7)

€7

Brussel Sprouts

€7

Creamy Mashed Potato (7)

€6

Bacon / chestnut (7,8)

DESSERT

Chocolate Fondant

Vanilla ice cream / toasted hazelnut / chocolate sauce (1,3,7,8)

Christmas Pudding Brûlée

Bourbon vanilla ice cream / Diplomático rum toffee sauce (1,3,7)

“Cheese Sambo”

Boyne Valley blue / Ballyisk Tripple Rose Brie / Mossfield organic mature / grape & apple chutney / truffle honey / Parmesan & pine nut brittle (1,3,7,8,12) GF

ALLERGENS: 1-Cereals, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs, V-Vegetarian, VE-Vegan, VE*-Can be made Vegan, GF-Gluten Free, GF*-Can be made Gluten Free



The Enclosure at Arkle offers guests an upscale dining experience with dishes handpicked by our Executive Head Chef, Bernard McGuane. Focusing on local Irish producers and celebrating seasonal ingredients.

All our food is from Irish suppliers and our menu is designed to celebrate seasonal ingredients. We are dedicated to supporting the local community and many of our suppliers are only a stone's throw away.

Our beef is 100% Irish origin.



The Enclosure at Arkle and Shoda Market Café feature a celebration of the world-class food and drinks found across the island of Ireland and Irish waters.



WINNER OF THE 2024 GOOD FOOD IRELAND FOOD LOVERS CHOICE AWARD (IRELAND'S ANCIENT EAST)

Good Food Ireland is the only all island standard that recognises commitment to sustainability and the support of Irish farmers, food producers and fishermen.

A service charge of 10% will be added to tables of 8 or more.

All service charge is split between our kitchen and our floor team. Our staff receive 100% of all tips.