

DARBY'S Christmas feasting menu

Gallagher Atlantic oysters (£4 each)

OR

£90 per person

Darby's fruit de mer (£30 per person)

(Gallagher & Carlingford oysters, Dublin Bay prawns, scallop crudo & dressed crab)

TO BEGIN

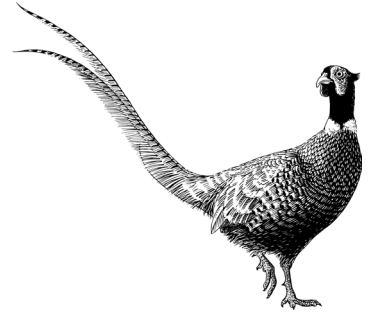
Montgomery gougeres & pickled walnut

Turkey croquettes, mustard & pickles

Native lobster cocktail

Darby's sourdough & cultured butter

Duck liver & foie gras parfait, quince jam



ADDITIONAL COURSE FOR THE TABLE

Smoked salmon, creme fraiche, Oscietra caviar & crisps (£24 per plate)

OR

Baked diver scallop & XO butter (£10 per person)

MAIN

35 day aged OTM Ruby Red Devon rib on the bone, roscoff onion

Brussels sprouts & chestnuts & crispy beef fat potatoes

Add a beef & bone marrow pie (£28 per pie)

Truffled Baron Bigod, fig & walnut toast (£14 per plate)

TO FINISH

Mincemeat tart & Five Farm irish cream ice cream