



SET CHRISTMAS DINNER

STARTERS

Burrata, Cured Capocollo, Chestnuts, Pomegranate and Dried Fruits Salsa (4,13)
Charred & Cured Irish Salmon, Dill Sour Cream, Blood Orange and Baby Kale (4,8,13)
Roasted Cabbage, Tapenade, Beetroot and Salsa Macha (2,11)

MAINS

Stone Bass, Chorizo, Butter Beans, Avocado Puree, Heirloom Tomatoes and Curly Kale (4,8)
10oz Rib-eye, Caramelized Onion Mash, Honey Roasted Carrots and Pearl Onion Jus (1a,4,9,13) **€8 Supplement**
Cornfed Chicken Supreme, Chanterelle, Burnt Onion Puree, Cavolo Nero and Jus (1a,4,9,13)
Italian Sausage and Slow Cooked Pork Belly Bucatini Pasta & Basil Cream (1a,4,7,13)

PIZZAS

(ALL PIZZAS AVAILABLE ON THE GLUTEN FREE BASE)

Margherita (1a,4)
Double Pepperoni, Red Onion and Jalapeños (1a,4)
Tuscan Sausage, Taleggio Cheese, Garlic Confit and Herb Infused Extra Virgin Olive Oil (1a,4)
Vegan Squash Puree, Spinach, Caramelized Onion, Dried Tomato, Chanterelle Mushroom and Spiced Hazelnut (1a,3b)

SIDES €6

Hand Cut Fries
Garlic Herbs Butter Crushed Baby Potatoes (4)
Chestnuts, Squash, Greens and Pumpkin Seeds (4)
Blood Orange Salad, Pomegranate, Toasted Hazelnut and Feta Cheese (3b,4)

DESSERTS

Christmas Pudding Parfait and Eggnog Anglaise Sauce (1a,4,7,13)
Granny Smith Apple and Blackberry Crumble with Vanilla Ice Cream (1a,4,7)
Salted Caramel Sundae with Candied Pecans and Honeycomb (3d,4,10)

isabelle's

RESTAURANT & BAR

€65 PER PERSON

Please note there is a discretionary 12.5% service charge for groups of 5 or more
