

DUCK CHRISTMAS LUNCH MENU

PECKISH DUCK



Black Pudding Salad, pancetta lardons, apple, beetroot puree, Cashel blue & toasted walnuts
Cod and Salmon Fishcakes, sauce Gribiche, watercress, citrus and fennel salad
Bruschetta of Roasted Pumpkin, red onion, baby beets, crumbled feta, hazelnuts, zaatar yogurt dressing
Today's Yummy Homemade Soup & rustic bread

WHOLE DUCK



Thai Curry of Autumn vegetables, chick peas, chilli & lemongrass, coconut rice
Seared Pomegranate Chicken Breast, dukkha roast pumpkin & hazelnut, res el hanout yogurt, sweet pot
Lamb Kofta on a Board with Cous Cous, hummus, tzatziki, tomato tapenade, pitta
Confit Barbary Duck Leg with Puy Lentils, roast root vegetables, thyme crumb & salsa Verde
Tagine of Baked Cod, ragout of bean, aubergine, courgette and chorizo, lemon, butter & parsley crumb

FAT DUCK



Christmas dessert plate, sago plum pudding, poached pear, homemade mince pie, brandy anglaise
Apple, mixed berry Crumble, vanilla ice cream
Mucky duck chocolate brownie, ice cream
Selection of luxury ice cream, butterscotch, pecan nuts

EXTRA SIDES (all €4)

Rustic sourdough bread with olive oil & balsamic (serves 2pns)
Dressed baby leaves salad
Side order of fries
Sautéed baby potatoes, mixed garden herbs
Spiced sweet potato, garlic butter
Roast root veg

€30 PER PERSON (plus supplements where applicable)

All beef served in the Duck is of 100% Irish origin

For all allergen information please see server

All our food is freshly cooked to order to maximise both taste and quality so please allow a little extra time for certain dishes!! (Server will advise)