



## Festive Group Menu

3 Courses || €55 per person

### STARTERS

Heirloom carrot and miso roasted squash soup, star anise, winter kale oil,  
wholemeal Guinness and treacle loaf

Petronella's signature festive salad, Ballylisk brie wedges, mulled poached pear,  
toasted walnuts, cranberry and cider (v) (vg)

Silverhill duck and sage arancini bon bons, wasabi and ginger aioli, sweet chilli mango

### MAINS

Slowly braised short rib of hereford beef, duck fat rissole potatoes, purple tender stem,  
shallot marmalade, pale ale pan jus

Atlantic seabass, watercress mash, string beans, heritage carrots,  
vermouth beurre blanc, wakame salad

Petronella's signature, sage and butter roasted carved turkey crown, dijon baked ham, traditional  
trimmings, port wine cranberry and clementine relish

Butternut squash, courgettes, chickpea & cauliflower florettes, kafir leaf and coconut cream,  
ancient grains, wild rice timbale, tofu textures (v) (vg)

### DESSERTS

Petronella's signature Christmas pudding, macerated dried fruits, toasted nuts, jameson whiskey  
vanilla custard, cinnamon ice-cream

Seasonal mixed berry crumble, vanilla pod, coconut custard (v) (vg)

Triple chocolate and pecan brownie, dulce de leche, honeycomb ice-cream

Our festive group menu is available for parties of 9 or more. Please book with our events team at [info@petronella.ie](mailto:info@petronella.ie)  
For group bookings a deposit is required at the time of booking.