



PETRONELLA



SEASONAL SHARPENERS

Fizz The Season

St. Germain Elderflower, Cranberry, Prosecco

14

Spritzmas Magic

Campari, Blood Orange, Club Soda, Prosecco

14

Petronella's Festive Tipple

Aperol, Falling Apple Cider, Prosecco

14

Festive OG

Chilled Glass of Prosecco

11

Festive Group Menu

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** **VE**

Silverhill Duck and Sage Arancini Bon Bons

wasabi and ginger aioli, sweet chilli mango

MAINS

Slowly Braised Short Rib

hereford Irish beef, duck fat rissole potatoes, purple tender stem, shallot marmalade, pale ale pan jus

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 Florets

kafir leaf and coconut cream, ancient grains, wild rice timbale **V** **VE**

Atlantic Seabass

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

10oz Rib-Eye Steak

portobello mushroom, onion marmalade, twice cooked chips, peppercorn sauce or garlic butter
(supp €10)

SIDES 6

Twice cooked rosemary and sea salt rustic skin on chips

Grilled tender stem broccoli, flaked almonds, fresh chili

Mountain View's greenhouse heirloom tomatoes, red onion, dressed baby rocket

Idaho mashed potato, farmhouse butter, chives

DESSERTS

Seasonal mixed berry crumble

vanilla pod, coconut custard **V** **VE**

Petronella's signature

Christmas pudding

macerated dried fruits, toasted nuts, jameson whiskey vanilla custard, cinnamon ice-cream

Triple chocolate pecan brownie

dulce de leche, honeycomb ice-cream

Our warmest wishes for a wonderful Christmas and New Year,

The O'Neill Family
Proprietors

Tyrone Cuddihy
Head Chef

Tino Opacak
Restaurant Manager

and all our wonderful team at Petronella.

Please inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Allergen menu available on request. All prices include VAT. Our beef is 100% Irish. All gratuities are equally divided between all team members.

