



RESTAURANT **SIX** Christmas Menu **SIX** RESTAURANT
2018

Starter:

Soup de Jour <i>Served with a selection of warm breads</i> G / MK	€ 6	Goat's Cheese & Cranberry Salad <i>Topped with Toasted Hazelnuts</i> MK / SE	€ 9
Dublin Bay Prawns <i>With Pickled Carrots, Radish & Parsley Lemon Dressing</i> C	€ 11	Grilled Lemon Sole <i>Served with Capers, Sun Blushed Tomatoes & Cauliflower Crumb</i> F / MK	€ 11
Suckling Pig <i>Served with Cauliflower Puree, Apple & Cider Jus</i> CY / MK	€ 9	Duck Parfait <i>Served with Roasted Figs, Toasted Sour Dough & Plum Gel</i> MK / E / G	€ 9

Mains:

Wagyu Beef Cheek <i>Served with Carrot Puree, Pickled Mushrooms, Grilled Asparagus & Mustard Sauce</i> CY / MK / MD	€ 28	Butternut Squash & Cranberry Risotto <i>Topped with Parmesan Cheese</i> MK / G	€ 15
Pan Fried Cod <i>Served With Chorizo, Wilted Baby Gem, Peas & Lemon Dill Sauce</i> F / MK	€ 19	16oz Rib Eye Steak <i>Served with Salted Homemade Rosemary Fries, Garlic & Thyme Butter (€8 Supplement)</i> E / MD	€ 34
Turkey & Honey Baked Ham <i>Stuffed with Pine Nut & Clonakilty Stuffing, Finished with a Cranberry Jus</i> G / N	€ 18	Slow Cooked Pork Belly <i>Served with Apple Gel, Wilted Spinach & Parsnip Puree</i> CY / MK	€ 19

Lemon & Rosemary Glazed Salmon € 21
Served with Spring Onion, Potato & Cake Salsa Verde
F / SE



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Team

Desserts:

Apple & Cinnamon Pie <i>Served with Bourbon Vanilla Ice Cream</i> G / MK	€ 7	Baked White Chocolate Baileys Cheesecake <i>Served with Cookie Ice Cream</i> G / MK	€ 7
Deep Fried Christmas Pudding <i>Served with Salted Caramel Ice Cream</i> G / MK	€ 7	Cassidys Homemade Sherry Trifle <i>Served with Fresh Raspberries</i> G / MK	€ 7

All of our meat products are of Irish origin and sourced locally.