The Goat
Lounge Bars

Christmas MENU

2026

€52 PER PERSON
3 COURSE SET MENU

+353 (0)1 298 4145
thegoatbar@gmail.com

APPETIZER

CELERIAC VELOUTE
CHESTNUTS,PICKLED ONION &TOASTED HAZELNUTS
1A, 3, 7, 8B

NDUJA & CHORIZO ARANCINI
PANKO CRUSTED ARANCINI, SPICY NDUJA, GUBBEEN CHORIZO, PARMESAN CHEESE, CHIPOTLE MAYO
1A, 3, 7, 12

PRAWN COCKTAIL
ATLANTIC PRAWNS, FRESH MIXED LEAVES, AVOCADO SLICES. HOUSE MARIE ROSE SAUCE WITH BRANDY, DILL AND TABASCO, FINISHED WITH A TOUCH OF PAPRIKA, SERVED WITH GUINNESS BROWN BREAD
1 (A, B, C), 2, 3, 7, 10, 12

MAIN

SLOW-ROASTED TIPPERARY TURKEY & HONEY GLAZED HAM
HERB-ROASTED TURKEY AND HONEY-CLOVE HAM, TRADITIONAL SAGE & ONION STUFFING, DUCK-FAT ROAST POTATOES, SEASONAL GREENS, PIGS IN BLANKETS, CRANBERRY SAUCE, AND RICH TURKEY GRAVY.
1A, 7, 9, 10, 12

8OZ PRIME IRISH FILLET OF BEEF (€8.00 SUPPLEMENT)
TRUFFLE POTATO MASH, ROASTED WINTER ROOT VEGETABLES, CRISPY SHALLOTS, AND A PINK PEPPERCORN SAUCE.
1A, 7, 9, 12

PAN-SEARED ATLANTIC SEA BREAM
CRISPY-SKIN FILLET OF SEA BREAM, TRUFFLE POTATO PURÉE, TENDERSTEM BROCCOLI, ROASTED CHERRY TOMATOES, CAPERS, AND LEMON BEURRE BLANC.
4, 7, 12

WILD MUSHROOM & CHESTNUT WELLINGTON
WILD MUSHROOMS, CHESTNUTS, AND SPINACH WRAPPED IN GOLDEN PUFF PASTRY, SERVED WITH TRUFFLE POTATO PURÉE, ROASTED WINTER VEGETABLES, AND RICH RED WINE JUS.
1A, 3, 7, 9, 12

DESSERT

TRADITIONAL CHRISTMAS PUDDING
SOAKED IN IRISH WHISKEY, SERVED WARM WITH RICH BRANDY VANILLA CUSTARD.
1A, 3, 6, 7, 8A+C, 11, 12

BAILEYS & VANILLA CHEESECAKE
INFUSED WITH BAILEYS IRISH CREAM ON A BUTTERY BISCUIT BASE, SERVED WITH FRESH WHIPPED IRISH CREAM.
1A, 3, 7, 12

WARM MINCE PIE CRUMBLE
SPICED FESTIVE MINCEMEAT TOPPED WITH A GOLDEN BUTTERY OAT CRUMBLE, SERVED WITH BRANDY CRÈME ANGLAISE.
1A, 3, 7, 8A 12

1. Gluten (1A) Wheat (1B) Rye (1C) Barley (1D) Oats • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts • 6. Soy • 7. Milk • 8. Nuts (8A) Almonds (8B) Hazelnuts (8C) Walnuts (8D) Cashew (8E) Pecan (8F) Brazil (8G) Pistachio (8H) Macadamia • 9. Celery • 10. Mustard • 11. Sesame • 12. Sulphites • 13. Lupin • 14. Molluscs