



# CHRISTMAS DINNER

## STARTERS



### Spiced carrot and orange gremolata soup

Guinness and treacle bread ..... 8.00

1 (Wheat) 7.

### Bailey and Kish hot smoked salmon

juniper berry onions, pickled cucumber ribbons,  
winter fingerling potato salad ..... 18.00

1(wheat)3, 4, 12.

### Pan fried chicken livers

apple and cinnamon compote, toasted brioche,  
truffled winter leaves ..... 17.00

1 (wheat) 3, 7, 12.

### Boyne Valley goat's cheese

ginger and thyme beets, Granny Smith apples, candied walnut  
crouton, aged balsamic ..... 17.50

7, 8 (walnuts), 12.

## MAINS

### Roast Irish Hereford beef sirloin

Cooleeney brie and spinach, chive potatoes  
honey roast parsnip and buttered carrot ..... 34.60

7, 12.

### Roast turkey and ham

herb stuffing, pigs in blanket, sauteed sprouts, honey roast  
parsnip, duck fat potatoes, turkey jus ..... 31.45

7, 12

### Pan fried fillet of sea bream

yuzu dressed French beans, wakame mashed potato,  
miso beurre blanc ..... 34.20

4, 6, 7, 12.

### Salt baked celeriac Wellington

mushroom duxelle, chard Hispi cabbage, hazelnut  
and amaretti crumb ..... 24.95

1 (wheat) 3, 7, 8 (almonds, hazelnuts) 9, 12

### Beer battered fish and chips

mushy peas, tartar sauce ..... 24.95

1 (wheat) 3, 4, 7, 10, 12

## DESSERTS

### Glenowen vanilla ice cream

Honeycomb,  
Bitter chocolate sauce ..... 7.90

3, 6, 7

### Traditional Christmas pudding

brandy anglaise,  
red currants ..... 9.90

1 (wheat) 3, 7.

### Hazelnut pannacotta

gingerbread crumb,  
rum and raisin ice cream .... 9.90

1 (wheat) 3, 7, 8, (hazelnuts)

### La Rousse Irish cheese selection

apple chutney,  
grapes and crackers ..... 13.50

1 (wheat) 7, 12

## SIDES

**Duck fat roast potatoes** ... 6.00

### Charred Hispi cabbage

with roast hazelnuts  
and chilli oil ..... 6.00

7, 8 (hazelnuts)

### Triple cooked chunky chips

truffle oil and  
shaved parmesan ..... 6.00

7.

### Cranberry and shaved chestnut side salad

orange and ginger  
dressing ..... 6.00

8 (chestnuts)

@TerraceCafeNCH  
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All our meat and poultry is 100% Irish,  
locally sourced and is fully traceable  
from farm to fork.

Please ask your server if you have any  
questions regarding food allergies.

### Allergen Information

- 1= gluten
- 2=crustaceans
- 3=eggs
- 4=fish
- 5=peanuts
- 6=soybeans
- 7=milk
- 8=nuts
- 9=celery
- 10=mustard
- 11=sesame seeds
- 12=sulphur dioxide
- 13=lupin
- 14=moluscs

Please ask your  
server what  
side dishes are  
available tonight