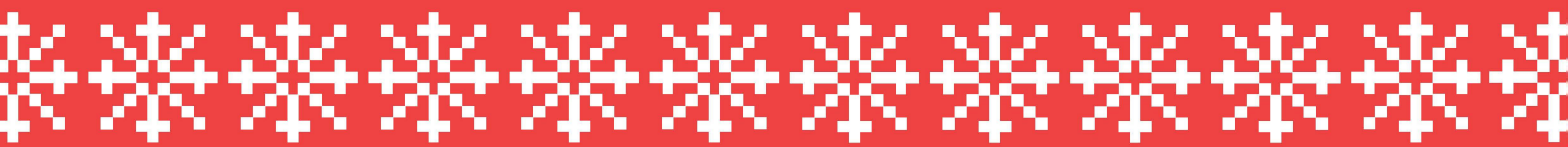
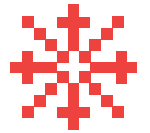


SOPHIE'S





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SET CHRISTMAS LUNCH MENU

STARTERS

Soup of the Day, Soda Bread & Glenilen Butter (1A, 1F, 4, 9)

Chilli & Garlic Prawns, Ciabatta Toast (1A, 4, 5D, 9, 13)

Cider Braised Ham Hock Pot, Chestnut Crumb, Pickles, Relish, Croutes (1A, 3C, 4, 9, 13)

Mozzarella, Smoked Tomato, Green Lentils, Beetroot, Leaves, Red Pesto, Seeds (3, 4, 11, 12, 13)

Chicken Liver Pate, Apple Glaze, Brioche Toast, Smoked Red Pepper Relish (1A, 4, 7, 13)

MAINS

Roast Pork Belly, Chorizo, Red Chard, Casarecce Cream Pasta, Chestnut Crumb

(1A, 3C, 4, 7, 9, 13)

The Dean Fish & Chips, Pea Puree & Tartar Sauce (1A, 4, 7, 8, 9, 13)

South Indian Chicken Curry, Sweet Potato, Pak Choy, Rice, Flatbread (1A, 4, 9)

Feather blade of Beef, Sauteed Potato, Wild Mushroom, Broccoli, Pepper Sauce (4, 9, 13)

Braised Lamb & Vegetable Hotpot, Barley & Baby Potatoes (1E, 4, 9, 13)

Grilled Sea Bass, Baby Potatoes, Tender stem, Lemon Cream Sauce (4, 8, 9, 13)

SIDES: Garlic Bread (1A, 4) 6.95, Dirty Fries (4, 7) 6.25, Hand Cut Fries 5.25, Truffle Fries (7) 6.25

Baby Potatoes (4) 4.95, Sophie's Side Salad (12, 13) 4.25 Broccoli (4) 6.25

DESSERTS

Sophie's Traditional Sherry Trifle (1A, 4, 7)

Winterberry Compote, Meringue, Mascarpone Cream (4, 7, 13)

Apple Crumble, Custard, Vanilla Bean Ice Cream (1A, 4, 7)

Chocolate Brownie, Vanilla Bourbon Ice Cream, Creme Anglaise (1A, 4, 7, 10)

PLEASE ASK OUR STAFF SHOULD YOU HAVE ADDITIONAL QUERIES/ VEGAN MENU AVAILABLE

[@sophiesrooftop](https://www.sophiesrooftop.com) / (021) 234 1205 / [sophies.ie](https://www.sophies.ie)

ALLERGENS - 1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Molluscs, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes.

All our Beef is Irish sourced.