



SOPHIE'S



SET DINNER MENU

ANTIPASTI ~ TO START

Chicken Liver Pate,
Cranberry Jelly, Red Onion
Relish, Brioche Toast (1A,4,7,9,12,13)

Ardsallagh Goats Cheese, Beetroot,
Lentils, Squash and Beet Glaze Salad
(1A,4,9,13)

Confit Duck Leg Salad,
Soya and Sweet Chillis, Tomato,
Pineapple, Pickled Ginger,
Cashew Nuts (3C,10,13)

Beetroot & Maple Cured Salmon
Grapefruit, Jalapenos, Sweet Soya
Dressing (8,10)

Sophie's Signature Soup
(1A,1F,4,9)

PORTATA PRINCIPALE ~ MAIN EVENT

Roast Chicken, Orange and
Apricot Stuffing, Creamed Savoy
Cabbage and Bacon, Confit Potato
(1A,4,9,13)

Seabass, Monkfish, Prawns, Ginger
and Lemongrass and Bok Choy,
Yellow Curry Sauce, Steamed Rice
(5D,8,9,13)

18 Hour Braised Featherblade,
Potatoes, Mushroom, Onion and
Chorizo Marmalade, Tenderstem
Broccoli, Pepper Sauce
(4,9,13)

Tiger Prawn, Spinach, Peas, Red
Chilli, Rigatoni Pasta, Nduja Crumb
(1A,4,5D,7,9,13)

Grilled Pork Chop, Pork Belly, Black
Pudding, Broccoli and Apple Glaze,
Side of Potatoes
(1A,4,9,13)

Vegan/Veggie? Green Menu available!

MUST HAVES

Sophie's Fries 5.50 Truffle & Parmesan Fries (4) 6.25 Chimichurri Aioli Fries (4,7,12) 6.25
Broccoli & Carrots (4,9) 7.95 Potatoes With Short Rib, Pepper Sauce & Nduja Crumb (4,9,13) 7.95
Side Salad, Basil Oil Dressing (12,13) 5.95

DESSERTS

Apple Winter Berry Crumble, Vanilla
Custard, Strawberry Ice Cream
(1A,1F,4,7)

The Dean Christmas Trifle,
(1A,4,7,13)

Sticky Toffee Pudding,
Butterscotch Sauce, Vanilla Ice Cream
(1A,4,7)

ALLERGEN: 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-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard, 13-Sulphur Dioxide & Sulphites, 14-Lupin.

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. All our Beef is 100% Irish Origin.



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