



*get the gang together for*

# CHRISTMAS

## AT THE FLEET

This Christmas season you can look forward to celebrating with those near and dear, in the run up to the big day. Our Christmas Festivities at The Fleet this year will include wonderful smaller intimate gatherings or private dinner parties to enjoy with colleagues, family or friends. Offering great food and drinks with excellent service we guarantee a Christmas night out to remember. Attractive overnight accommodation rates are also available.

**THE FLEET HOTEL**

19 - 20 Fleet St, Temple Bar, Dublin

For enquiries call +353 1 6708124 or email [reservations@fleetstreethotel.com](mailto:reservations@fleetstreethotel.com)

[www.fleethoteltemplebar.com](http://www.fleethoteltemplebar.com)

## TO START

### **Roast Butternut Squash Soup**

chilli oil

### **Ballycotton Smoked Salmon Roulade**

garden leaves, lemon, crème fraîche

### **Chicken Caesar Salad**

cos lettuce, herb croutons, bacon lardons, parmesan

## MAIN COURSE

### **Traditional Turkey & Ham**

turkey crown, honey glazed ham, sage & onion stuffing, bacon sprouts, roast baby carrots, buttered mash, cranberry jus

### **Baked Loin of Cod**

lemon & herb crust, mash potato, tenderstem broccoli, dill cream sauce

### **Wild Mushroom Risotto**

peppered rocket, parmesan shavings, basil oil

## DESSERTS

### **Winter Meringue**

fruits of the forest compote, fresh cream, chocolate shavings

### **Christmas Pudding**

warm brandy infused fruit & nut confection, crème anglaise, fresh mint

### **Nutella Chocolate Brownie**

milk chocolate sauce, vanilla bean ice cream

## FINISH

### **Selection of Premium Tea & Coffee**

served with mince pies

*Allergen's menu available on request from one of our team members.  
Menus are subject to change according to seasonality and availability.*



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# FESTIVE LUNCH

3 COURSES FOR €34 PER PERSON

## TO START

### Roast Butternut Squash Soup

chilli oil

### Chicken Caesar Salad

cos lettuce, herb croutons, bacon lardons, parmesan

### Ballycotton Smoked Salmon Roulade

garden leaves, lemon, crème fraiche

### Wild Mushroom & Goats Cheese Tartlet

mixed leaves, balsamic glaze

## MAIN COURSE

### Traditional Turkey & Ham

turkey crown, honey glazed ham, sage & onion stuffing,  
bacon sprouts, roast baby carrots,  
buttered mash, cranberry jus

### Baked Loin of Cod

lemon & herb crust, mash potato,  
tenderstem broccoli, dill cream sauce

### Wild Mushroom Risotto

peppered rocket, parmesan shavings, basil oil

### 10oz Irish Dry Aged Sirloin Steak\*

sauteed mushroom and onion,  
bearnaise sauce, mashed potato

## DESSERTS

### Winter Meringue

fruits of the forest compote, fresh cream,  
chocolate shavings

### Selection of Irish Cheeses

spiced apple chutney,  
Sheridan cheese biscuits, celery, grapes

### Christmas Pudding

warm brandy infused fruit & nut confection,  
crème anglaise, fresh mint

### Nutella Chocolate Brownie

milk chocolate sauce, vanilla bean ice cream

## FINISH

### Selection of Premium Tea & Coffee

served with mince pies

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Menus are subject to change according to seasonality and availability.*

*\*€9 supplement applies*



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# FESTIVE DINNER

3 COURSES FOR €42 PER PERSON

## TO START

**Roast Butternut Squash Soup**  
chilli oil

**Ballycotton Smoked Salmon Roulade**  
garden leaves, lemon, crème fraîche

**Chicken Caesar Salad**  
cos lettuce, herb croutons, bacon lardons, parmesan

**Wild Mushroom & Goats Cheese Tartlet**  
mixed leaves, balsamic glaze

## MAIN COURSE

**Traditional Turkey & Ham**  
turkey crown, honey glazed ham,  
sage & onion stuffing, bacon sprouts,  
roast baby carrots,  
buttered mash, cranberry jus

**Baked Loin of Cod**  
lemon & herb crust, mash potato,  
tenderstem broccoli, dill cream sauce

**Wild Mushroom Risotto**  
peppered rocket, parmesan shavings, basil oil

**10oz Irish Dry Aged Sirloin Steak\***  
sauteed mushroom and onion, bearnaise sauce, mashed potato

**Barbary Duck Breast**  
buttered baby leeks, spiced sweet potato puree,  
red wine reduction

## DESSERTS

**Winter Meringue**  
fruits of the forest compote, fresh  
cream, chocolate shavings

**Christmas Pudding**  
warm brandy infused fruit & nut confection,  
crème anglaise, fresh mint

**Nutella Chocolate Brownie**  
milk chocolate sauce, vanilla bean ice cream

**Selection of Irish Cheeses**  
spiced apple chutney, Sheridan cheese biscuits, celery, grapes

**Apple & Cinnamon Crumble**  
crème anglaise, vanilla bean ice cream

## FINISH

**Selection of Premium Tea & Coffee**  
served with mince pies

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Menus are subject to change according to seasonality and availability.*

*\*€9 supplement applies*



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# CHRISTMAS DAY

3 COURSES FOR €69 PER PERSON



*give the perfect gift this year with a*

# GIFT VOUCHERS FROM THE FLEET

Redeemable throughout the hotel our vouchers are perfect for both loved ones and colleagues alike. Ask our team about our options today.

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