

Seasonal Celebrations

**Christmas
& New Year**

at SOLE Seafood & Grill

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About

SOLE Seafood & Grill encapsulates the true taste of Ireland in the heart of Dublin, offering the ultimate dining experience for any occasion. A restaurant like no other; the chic interior is complemented by a stylish bar and tasteful food and drinks menu. Enjoy a warm Irish welcome at SOLE Seafood and Grill where the pleasures of fine wine and great food meets.

SOLE

SEAFOOD & GRILL

+353 (0) 1 544 2300

reservations@sole.ie

www.SOLE.ie

Christmas at SOLE

Treat yourself to a truly unforgettable celebration this Christmas at SOLE Seafood & Grill. Join us for an incredible dining experience and enjoy exceptional dishes that are created using the very best Irish Seafood, steak and seasonal specials.

Open for Christmas Lunch from Friday 29th November – Tuesday 24th December and dinner daily from Monday 25th November – Monday 23rd December with a selection of Christmas menus available. SOLE will be open for Christmas lunch and Dinner on Sunday 15th and Sunday 22nd December.

All our beef and Oysters are 100% Irish and fully traceable to source.

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Christmas Lunch Menu

Sample Set Lunch Menu
3 Courses €45.00pp

Available
29th November – 24th December
12:00 – 15:00

APPETISERS

Curried Carrot & Butter Bean Soup

Indian spiced, coriander
sour cream

Seafood Chowder

Irish fish and shellfish,
creamed broth

Caesar Salad

Cos, parmesan, crisp
bacon, Cajun chicken

Scallops

(Supplement €3)
Pea puree, crisps pancetta,
scallop coral sauce

Prawn Cocktail

Poached prawns, Marie
Rose sauce, watercress,
cos, brown soda bread

Howth Smoked Irish Organic Salmon

Red onion, fine capers, chive
sour cream, brown soda bread

ENTRÉES

Monkfish

Artichoke puree, roast
fig, coconut cream

Slow Cooked Feather Blade of Beef

Shallot mash, honey roast
roots, fried onion cassava

10oz Sirloin Steak

(Supplement €3)
Dry-aged in-house for 28
days, shallot mash, roast
roots, mushrooms

Guinea Fowl

Pan roast, wilted sprouts,
sweet potato, madeira jus

Moules Frites

West Cork mussels, white
wine cream, Home cut chips

Fish Pie

Irish fish and shellfish, creamed
vegetable broth, cheddar mash

Roots Risotto V

Beets, parsnip, turnip, rainbow
carrots, spiced butter,
sprout, sage, Gran
Moravia cheese

DESSERTS

Chocolate and Orange Delice

Dark chocolate mousse
with clementine sorbet

Selection of Wexford Ice Cream V

Vanilla and Chocolate tuile

Spiced Panna Cotta V

Spiced berry compote,
cinnamon tuile

Christmas Pudding

Eggnog ice cream,
redcurrant gel, brandy

Tea & Coffee

Discretionary 12.5% service charge on parties of 6 or more

Christmas Evening Menu

Sample Evening Menu 3 Courses €65.00pp

Available
25th November – 23rd December
17:00 – 21.30

APPETISERS

Seafood Chowder

Irish fish and shellfish,
creamed broth

Curried Carrot & Butter Bean Soup

Indian spiced, coriander
sour cream

Caesar

Warm water Shrimp
or Cajun chicken

French Onion Tartlet

Spiced pear, cranberry &
blood orange dressed rocket

Scallops

(Supplement €3)
Pea puree, crisps pancetta,
scallop coral sauce

Rope Mussels

West Cork mussels,
white wine cream

Howth Smoked Irish Organic Salmon

Red onion, fine capers, chive
sour cream, brown soda bread

ENTRÉES

Red Mullet

Saffron potatoes, baby fennel,
clam bouillabaisse, bay prawn

10oz Fillet Steak

(Supplement €8)
Dry-aged for 14 days, shallot
mash, roast roots, mushrooms

10oz Sirloin Steak

Dry-aged in-house for 28
days, shallot mash, roast
roots, mushrooms

Guinea Fowl

Pan roast, wilted sprouts,
sweet potato, madeira jus

Coquilles St. Jacques

(Supplement €5)
King scallops, Gruyère
cream and mash, samphire

Irish Crab Gnocchi

Flaked crab cream, sweet
stem cauliflower tempura
Tomato concassè,
parmesan crisps

Roots Risotto V

Beets, parsnip, turnip, rainbow
carrots, spiced butter,
Sprout, sage, Gran
Moravia cheese

DESSERTS

Spiced Panna Cotta V

Spiced berry compote,
cinnamon tuile

Christmas Pudding

Eggnog ice cream,
redcurrant gel, brandy

Dark Chocolate Brownie

Baileys Ice cream

Selection of Wexford Ice Cream V

Irish Cheese Board

Cranberry and hazelnut
crackers, spiced apple chutney

Tea & Coffee

Chocolate and Macaroon cup

Discretionary 12.5% service charge on parties of 6 or more

New Years Eve Early Evening Menu

Sample 3 Course Menu €45.00pp

Available
31st December
15:00 – 18.15

APPETISERS

Celeriac Soup
White bean, hazelnut, truffle oil

Caesar Salad
Cajun chicken

Octopus
Tempura-coated, flash
fried, lemon, garlic mayo

Oyster Selection
4 rock oysters
Sourced from our coastal
waters, choose your variety,
or a mix, from our selection
With raspberry and shallot
vinaigrette, lemon, tabasco

Howth Smoked Irish
Organic Salmon
Red onion, fine capers, chive
sour cream, brown soda bread

ENTRÉES

Catch of the day
Guinea Fowl
Pan roast, wilted sprouts,
sweet potato, madeira jus

Roots Risotto V
Beets, parsnip, turnip, rainbow
carrots, spiced butter

Moules Frites
West Cork mussels, white
wine cream, Home cut chips

Fish Pie
Irish fish and shellfish, creamed
vegetable broth, cheddar mash

Fish 'n' Chips
Beer battered haddock, minted
pea purée, tartar sauce

Chicken Supreme
Wild garlic mash, beetroot
hummus, basil cream

Chilli and Wild Garlic Pasta V
Wholemeal, spinach
pasta, crisp shallots, wild
garlic, crisp fried egg

DESSERTS

Banoffee Jar V
Cream cheese mousse, vanilla
crumble, toffee sauce, banana

Christmas Pudding
Eggnog ice cream,
redcurrant gel, brandy

Chocolate and Orange
Delice
Dark chocolate mousse
with clementine sorbet

Selection of Wexford
Ice Cream V
Vanilla and Chocolate Tuille

Tea & Coffee

Discretionary 12.5% service charge on parties of 6 or more

New Years Eve Evening Menu

**Sample 3 Course Menu
with a Glass of Prosecco**
€75.00pp

Available
31st December
19:00 – Close

APPETISERS

Beef Carpaccio

Dry-aged in-house Irish beef
fillet, Parmesan, truffle oil

Seafood Chowder

Irish fish and shellfish,
creamed broth

Curried Carrot & Butter Bean Soup

Indian spiced, coriander
sour cream

Crab Cakes

Bisque foam, ice lettuce,
pomegranate

Chargrilled Tiger Prawn

Lime beurre blanc, ice lettuce

Mushroom & Fig Tartlet

Honey, nutmeg, goat's cheese,
cranberry dressed rocket

ENTRÉES

Sea Bass Fillet

Purple potato, cauliflower puree,
Romanesco, oyster tempura

Coquilles St. Jacques

King scallops, Gruyere
cream and mash, samphire

Irish Lobster

(Supplement 15 Euro)
Thermidor sauce or garlic
and herb butter,
Herb butter baby potatoes

10oz Sirloin Steak

Dry-aged in-house for 28
days, shallot mash, roast
roots, mushrooms

Chicken Supreme

Wild garlic mash, beetroot
hummus, basil cream

Roots Risotto V

Beets, parsnip, turnip, rainbow
carrots, spiced butter
Sprout, sage, Gran
Moravia cheese

DESSERTS

Vanilla Panna Cotta V

Spiced berry compote,
cinnamon tuile

Christmas Pudding

Eggnog ice cream,
redcurrant gel, brandy

Chocolate and Orange Delice

Dark chocolate mousse
with clementine sorbet

Selection of Wexford Ice Cream V

Irish Cheese Board

Cranberry and hazelnut
crackers, spiced apple chutney

Tea and Coffee

Discretionary 12.5% service charge on parties of 6 or more

Private Dining

For the ultimate luxury dining experience, this festive season book our Captain's Table and enjoy your own private dining room, private bar and personalised service with an exclusive menu available only at our Captain's Table. The perfect setting for groups of 12 – 18.

To start planning an unforgettable dining experience contact our dedicated team on Reservations@sole.ie

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Contact

To make a Christmas or New Year's Eve Booking contact a member of the SOLE team on:

T. +353 (0) 1 544 2300

E. reservations@sole.ie

W. SOLE.ie

For groups of 12 or more or to enquire about our private dining options please contact Imelda@mansionhouse.ie

Visit our sister restaurant FIRE Restaurant at lounge
www.FIRErestaurant.ie