



**-1900-**  
*Nineteen Hundred*  
*Bar & Restaurant*

# 1900 Christmas Lunch

## Takeover the Restaurant

1 Choice Starter, 2 Choice Main, 1 Choice Dessert

**€55.00 PER PERSON**

2 Choice Starter, 2 Choice Main, 1 Choice Dessert

**€65.00 PER PERSON**

Available to groups  
of 65 people or more  
for private events.

Private Dining  
available subject to

Room Hire or  
Minimum Spend.

## Join the Restaurant

3 Courses €45 per person

### STARTERS

#### **SOUP OF THE DAY**

Served With Brown Soda Bread

#### **CLASSIC CAESAR SALAD**

Cos Lettuce, Croutons, Pancetta, Garlic Croutons, Soft Boiled Hen Egg, Caesar Dressing, Parmesan  
|1.a|3|4|7|10

#### **WILD MUSHROOM ARANCINI**

Mozzarella, Cream Spinach & Vino Bianco, Parmesan Tuille

#### **CHICKEN LIVER PARFAIT**

Rhubarb & Strawberry Compote, Toasted Sour Dough

### MAINS

#### **MANOR FARM CHICKEN SUPREME**

Seared Chicken Supreme, Mushroom Duxelles, Potato Gratin,  
Smoked Bacon, Pearl Onions, Mustard Aioli, Chicken Jus |1a|3|7|

#### **WILD STONE BASS**

Pan Fried Stone Bass, Clams, Chorizo, White Beans, Fennel & Citrus Fricassé|7|9|

#### **TRADITIONAL TURKEY & HAM**

Free Range Turkey Steak, Chestnut & Grolle Stuffing, Honey Glazed Ham, Baby Potatoes, Roast Veggie,  
Brussels Sprout & Turkey Jus |1a|7|9|

#### **18 HouRS SLOW BRAISED BEEF**

Butter Milk Mash Potatoes, Confit Carrots, Roast Cauliflower, Daube Sauce  
|7|9|

#### **SHORT GRAIN RISSOTO (V)**

Butternut Squash Velouté, Chanterelle, Celeriac Chips, Vegan Parmesan |7|

*(Additional Sides €5 Supplement)*

### DESSERT

#### **DESSERTS ASSIETTE**

CHRISTMAS PUDDING, Brandy Crème Anglaise |1a|3|7|12|

SALTED CARAMEL CHOCOLATE, Mascarpone Crème Chantilly |1a|3|7|8b|

CHEESECAKE, Honeycomb Crumbs, Fresh Berries

|1a|3|7|8a, b|

\*Sample Menu  
as of June 2023

# 1900 Christmas Dinner

## Takeover the Restaurant

1 Choice Starter, 2 Choice Main, 1 Choice Dessert

**€55.00 PER PERSON**

2 Choice Starter, 2 Choice Main, 1 Choice Dessert

**€65.00 PER PERSON**

Available to groups  
of 65 people or more  
for private events.

Private Dining  
available subject to

Room Hire or  
Minimum Spend.

## Join the Restaurant

**3 Courses €65 per person**

### **STARTERS**

#### **SOUP OF THE DAY**

Served With Brown Soda Bread

#### **IRISH CRAB SALAD**

Lump Caviar, Pickled Carrots & Radishes, Lemon Balm in a Radish Broth

#### **WILD MUSHROOM ARANCINI**

Mozzarella, Cream Spinach & Vino Bianco, Parmesan Tuille

#### **CHICKEN LIVER PARFAIT**

Rhubarb & Strawberry Compote, Toasted Sour Dough

### **MAINS**

#### **MANOR FARM CHICKEN SUPREME**

Seared Chicken Supreme, Mushroom Duxelles, Potato Gratin,  
Smoked Bacon, Pearl Onions, Mustard Aioli, Chicken Jus |1a|3|7|

#### **WILD STONE BASS**

Pan Fried Stone Bass, Clams, Chorizo, White Beans, Fennel & Citrus Fricassé|7|9|

#### **TRADITIONAL TURKEY & HAM**

Free Range Turkey Steak, Chestnut & Grolle Stuffing, Honey Glazed Ham, Baby Potatoes, Roast Veggie,  
Brussels Sprout & Turkey Jus |1a|7|9|

#### **10 oz DRY AGED SIRLOIN STEAK**

(€10 Supplement)

*ALL OUR STEAK CUTS ARE IRISH BREED ORIGIN PAR EXCELLENCE FROM OUR BUTCHER SPECIALIST F.X.  
BUCKLEY'S AND 28 DAYS AGED*

Served with Mash, Sauté Mushroom & Spinach, Pont Neuf Potatoes

Choice of Sauce: | Peppercorn Sauce | Garlic Butter |

|1a|3|7|

#### **SHORT GRAIN RISSOTO (V)**

Butternut Squash Velouté, Chanterelle, Celeriac Chips, Vegan Parmesan |7|

### **DESSERT**

#### **DESERTS ASSIETTE**

CHRISTMAS PUDDING, Brandy Crème Anglaise |1a|3|7|12|

SALTED CARAMEL CHOCOLATE, Mascarpone Crème Chantilly |1a|3|7|8b|

CHEESECAKE, Honeycomb Crumbs, Fresh Berries

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