

Da Vinci's Christmas Menu

Starters

Polenta Leonardo

Polenta – a traditional Italian potato like cake – made with corn served with pancetta, wild mushroom in a white wine creamy sauce garnished with seasonal leaves scented with truffle oil.

Goats Cheese Salad

Goats cheese in a golden breadcrumb on a bed of seasonal leaves with chef's home-made French dressing garnished with pine nuts and cranberry sauce.

Sticky Sesame Chicken Wings

Slightly sweet and spicy chicken wings marinated in soya sauce, honey, garlic, hoisin and sesame oil, baked and served with sprinkles of toasted sesame seeds and fresh scallions.

Arancini Di Tacchino

Wild mushroom and turkey mince blended with Arborio rice, mozzarella cheese, thyme, drizzled with truffle oil, coated in a golden bread crumb and served with a wholegrain mustard sauce.

Brushetta D'Agnello

Slow-cooked Wicklow lamb infused with fresh rosemary in slightly spicy ragu sauce on a bed of toasted garlic ciabatta bread topped with pecorino cheese.

Main Course

Lasagna Al Tarragon

'Lasagna with a modern twist' – chicken, pancetta, garlic, fresh French tarragon leaves with goats cheese in a creamy tarragon sauce.

Pollo Clonakilty

Oven-baked chicken supreme stuffed with Clonakilty black pudding and roasted mushroom on a bed of potato gratin with a wholegrain mustard sauce garnished with deep fried leeks.

Salmone all Pescatore

Grilled fillet of salmon with a creamy seafood bisque served on a bed of risotto consisting of clams, mussels, prawns, calamari and cherry tomatoes with sprinkles of seafood herb mix.

Paccheri al Gorgonzola Noci

Paccheri Pasta (large tubes of pasta) with grilled pancetta, strips of chicken, shallots and spinach leaves in a Gorgonzola cream sauce garnished with roasted walnuts and pecorino cheese.

Pollo Salvia

Oven-baked supreme of chicken breast with a pork and roasted mushroom stuffing in a creamy white wine sage sauce accompanied with potato gratin.

Desserts

Tortina Di Natale

Warm dark chocolate cake served with a luxurious amaretto cream sauce.

€27.95

