

The Blue Apron Restaurant Christmas Menu 2019

Soup Du Jour.

Irish Smoked Salmon & Prawn Roulade, Home-made Brown Bread.

The Blue Apron Golden Brie, Cranberry Sauce, Toasted Brioche, Petite Salad.

Smoked Bacon & Stilton Croquettes, Waldorf Salad, Red Pepper Aioli.

The Blue Apron Irish Crab Bruleé, Aged Parmesan Crisp, Pickled Cucumber, Melba Toast.

Poached Spiced Pear & Cashel Blue Salad, Cider Vinaigrette, Candied Pecans.

The Blue Apron Pan Fried Chicken Breast filled with Buttered Sauté Spinach & Aged Feta Cheese, served with Smoked Paprika & Tomato Sauce.

Crunchy Shredded Beef and Fried Potato Cake, Ratatouille, Smoked Paprika & Tomato Sauce.

Pan Fried Slow Cooked Roulade of Salmon, Creamy Rice with Lemon & Leek, Dill & Chardonnay Cream.

Grennan's Dry Aged 9 oz Rib Eye Steak, Fries, Peppercorn Cream, Home-made Crispy Onion Rings.

Grennan's Slow Roasted Shoulder of Pork, Black Pudding Gratin, Apple Sauce, Wholegrain Mustard Cream.

Golden Bulgur Feta & Parsley Cakes, Red Pepper Ketchup, Cucumber Raita.

Classic Vanilla Pod Crème Bruleé, Orange Shortbread Biscuit.

The Blue Apron Rich Milk Chocolate Mousse Cake Spiked with Kirsch.

Traditional Christmas Pudding, Brandy Butter, Vanilla Pod Ice Cream.

Home-made Pavlova, Summer Berries, Compote, Crème Chantilly.

White Chocolate & Orange Cheesecake with a Gingernut Crust, Cardamom Biscotti.

Selection of Ice Creams.

Tea/Coffee with Home-made Chocolates.

€42.50 pp.