

EAT, DRINK & BE MERRY!

ALL OUR MEATS, SEAFOOD & GAME
ARE COOKED OVER FIRES OF OAK,
APPLE & HICKORY WOODS.

ASADOR

THE ART OF BARBECUE FOOD

CHRISTMAS
DINNER MENU

STARTERS

ASADOR WINGS

BLUE CHEESE SAUCE, CELERY STICKS

FOIE GRAS PÂTÉ

POACHED PEARS, SWEET BRIOCHE

SOUP OF THE DAY

SERVED WITH HOUSE BREAD

QUINCE TERRINE

CHARRED TENDER STEM BROCCOLI, ST TOLA ASH GOATS
CHEESE, HAZELNUT VINAIGRETTE

ASADOR PIL PIL

SAUTÉED PRAWNS, GARLIC & CHILLI, FRESH CIABATTA

MAIN COURSES

WILD MALLARD DUCK BREAST

KALE GNOCCHI, CARROT & GINGER PURÉE, SPICED RED
CABBAGE

WICKLOW VENISON HAUNCH

CHARGRILLED VENISON HAUNCH, CHAMP MASH, ROASTED
ROOT VEGETABLES, BLACKBERRY JUS

VEGETARIAN PUFF PIE

HOME MADE RICOTTA, SPINACH & BUTTERNUT SQUASH,
COURGETTE LINGUINE, SWEET POTATO

BBQ SEABASS & GAMBAS

WHITE BEAN & LENTIL CASSOULET, SQUASH & CUMIN PURÉE,
LEMON BEURRE BLANC

ASADOR STEAKS

10oz DRY AGED STRIPLOIN

& ASADOR GARNISH

8oz FILLET STEAK

& ASADOR GARNISH

€5 SUPPLEMENT APPLIES

GARNISH:

ASADOR FRIES OR ROCKET & PARMESAN SALAD

CHOICE OF SAUCE:

CHIMICHURRI, SMOKED BÉARNAISE, PEPPER,
MESQUITE BBQ SAUCE

DESSERTS

STICKY TOFFEE PUDDING

CARAMEL SAUCE, CLOTTED CREAM

APPLE & PEAR BAKEWELL TART

CANDIED WALNUTS, STOUT ICE CREAM

SELECTION OF HOME MADE ICE CREAM

CHOCOLATE CHEESECAKE BROWNIE

COFFEE ICE CREAM

CHRISTMAS CHEESEBOARD

CHEESE SELECTION, QUINCE JELLY, PEAR CHUTNEY
& CRACKERS

€52.50 (WED- SAT)

€49.50 (SUN-TUES)

INCL. TEA & COFFEE

Merry Christmas From All The Team At Asador, We Hope You Enjoy Your Christmas Dinner Today.

Some our dishes contain one or more of the 14 food allergens as identified by the HSE. If you have a food allergy please ask a number of staff & we will be happy to advise if your dish of choice contains one of these. Please note we apply a discretionary 12.5% service charge for parties of 6 or more.