

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 SET
DINNER MENU

STARTERS

ASADOR WINGS

BLUE CHEESE SAUCE, CELERY STICKS

FOIE GRAS TERRINE

SWEET WINE JELLY

SOUP OF THE DAY

SERVED WITH HOUSE BREAD

CHARRED BUTTERNUT SQUASH

GORGONZOLA & ALMONDS, PICKLED SHALLOTS

ASADOR PIL PIL

SAUTÉED PRAWNS, GARLIC & CHILLI, FRESH FOCACCIA

MAIN COURSES

GUINEA FOWL

POTATO & KALE CROQUETTES, SAUTEED WILD MUSHROOM,
BACON JUS

WICKLOW VENISON HAUNCH

QUINCE, BLACK TROMPETTE, CELERIAC PUREE,
CHESTNUT JUS

VEGETARIAN PUFF PIE

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

MONKFISH

PEARL BARLEY & SMOKED GUBBEEN 'RISOTTO',
ARTICHOKE VELOUTE

ASADOR STEAKS

10oz DRY RIB EYE

& ASADOR GARNISH

8oz FILLET STEAK

& ASADOR GARNISH

€5 SUPPLEMENT APPLIES

GARNISH:

ASADOR FRIES OR ROCKET & PARMESAN SALAD

CHOICE OF SAUCE:

SMOKED BÉARNAISE, PEPPER SAUCE

DESSERTS

STICKY TOFFEE PUDDING

CLOTTED CREAM

ALMOND TART

CARAMELISED APPLES, RUM AND RAISIN ICE CREAM

CHRISTMAS SUNDAE

VANILLA- DARK CHOCOLATE ICE CREAM, ORANGE
SORBET, CHRISTMAS PUDDING, HOT CHOCOLATE SAUCE

CHEESE BOARD

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 member 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.