

# Brillant Restaurant

*Finest French Cuisine*



## CHRISTMAS DAY LUNCH MENU 2020

**Festive 7 Courses Lunch Menu @ €85.00pp**

**Lunch @ 1pm**

**GLASS OF CHAMPAGNE / FRUIT JUICES / SOFT DRINK ON ARRIVAL**

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### ENTREE

CRÈME DE CHOUX FLEUR, CHORIZO ET CROUTONS AUX HERBES  
Creamy cauliflower veloute, crispy chorizo and butter croutons

### MIDDLE COURSE

RISOTTO DE CEPES ET TRUFFES D'HIVER DU PERIGORD (V)  
Cepes wild mushroom & Perigord winter black truffle risotto with Parmesan cream

NOIX DE SAINT JACQUES A LA PLANCHA, BOUDIN NOIR, ORGANIC PUREE DE POMMES  
Plancha seared scallop, black pudding crumb, organic garden apple puree and crispy pancetta

### MAIN COURSES

MEDAILLON DE BOEUF POELE ET CASSEROLE DE CHEVREUIL  
Seared Irish beef filet mignon and venison casserole pie, butter carrot and French beans

BLANC DE TURBOT GRILLE, POUSSE D'EPINARD, POMME NOUVELLE ET BEURRE A L'ESTRAGON  
Grilled fillet of turbot, butter baby spinach, roast baby tomato, new potato and a light tarragon butter sauce

### FROMAGES

SELECTION DE FROMAGES AFFINES  
Selection of fine mature French & Irish cheeses with quince jelly, apple & crackers biscuits

### DESSERTS

HOMEMADE TRADITIONAL CHRISTMAS PUDDING & CRÈME ANGLAISE  
Family recipe: 12 months age Christmas pudding served with a 10 years old Armagnac vanilla custard

TARTE TATIN CARAMELISEE AUX POMMES, GLACE AU MIEL  
Apple caramelised tart Tatin served with a honeycomb ice cream

### COFFEE / TEAS & PETIT FOURS / MINCE PIES

Expresso, Cappuccino, Americano and choice of Teas/herbals.

Please understand that due to all food being cooked to order, there will be a short wait during each courses.

Our Irish suppliers: Duncannon fishmonger, McLoughlin Butchers, Larousse foods, Kilmore Quay seafoods, Redmond fine foods.

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