

Brillant Restaurant

Finest French Cuisine



CHRISTMAS DAY LUNCH MENU 2019

Festive 7 Courses Lunch Menu @ €75.00pp

Lunch @ 1pm

GLASS OF BUBBLY ON ARRIVAL

ENTREE

CRÈME DE PANAIS, CHESTNUT ET CROUTONS AUX HERBES (V)
Creamy parsnip, sweet potato and chestnut veloute with butter croutons

MIDDLE COURSE

TERRINE DE FOIE GRAS DE CANARD TRUFFE, PAIN AU LEVAIN GRILLE
Terrine of Duck Foie Gras with black truffle and sourdough toast

NOIX DE SAINT JACQUES A LA PLANCHA, BOUDIN NOIR, PUREE DE CHOUX FLEUR, JAMBON DE SERRANO
Plancha seared scallop, black pudding, cauliflower puree, crispy serrano ham

CHAMPAGNE SORBET & GOLD LEAF

MAIN COURSES

MIGNONS DE BOEUF POELE, JOUX DE BOEUF ET CASSEROLE DE CHEVREUIL
Beef fillet mignon with a red wine jus, venison & beef cheek casserole, beans and Dauphinois potato

BLANC DE TURBOT, POUSSE D'EPINARD, POMME CHARLOTTE ET BEURRE NANTAIS
Grilled fillet of turbot, butter baby spinach, Heirloom tomato, new potato and a light lemon butter sauce

DESSERTS & FROMAGE

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

HOMEMADE TRADITIONAL CHRISTMAS PUDDING & BRANDY SAUCE

FONDANT AU CHOCOLAT, GLACE A LA PISTACHE
Chocolate fondant served with a velvet warm chocolate sauce and a pistachio ice cream

COFFEE / TEAS & PETIT FOURS / MINCE PIES

Espresso, 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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