



# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE



## CHRISTMAS LUNCH

€60

### STARTERS

#### DEVILLED LAMB KIDNEYS

smoked bacon, mushroom, toasted bread

#### ROAST KING OYSTER MUSHROOM

celeriac & leek pureé, crisp celeriac

#### SHORT RIB NUGGET

celeriac, truffle dressing

#### F.X. BUCKLEY CAESAR SALAD

aged Parmesan, Crowe's smoked bacon

#### PARSNIP & CHESTNUT SOUP

Guinness bread

### MAINS

#### 6oz F.X. BUCKLEY FILLET STEAK

spring onion mash, peppercorn sauce

#### RED LENTIL, PISTACHIO & CHICKPEA MEDALLION DAL

lemon mint yoghurt

#### 8oz F.X. BUCKLEY STRIPLOIN STEAK

spring onion mash, peppercorn sauce

#### FILLET OF ATLANTIC COD

Coolattin cheddar crust, parsley & pickled leek

#### HAPPY CHICKEN PROJECT SUPREME

dumpling & mustard sauce



BEEF DRIPPING CHIPS  
SELECTION OF SEASONAL VEGETABLES

### HOW DO YOU LIKE YOUR STEAK COOKED?

<b>RARE</b>	<b>MEDIUM-RARE</b>	<b>MEDIUM</b>	<b>MEDIUM-WELL</b>	<b>WELL-DONE</b>
Very red cool centre	Red warm centre	Warm pink centre	Slight pink centre	Cooked through

### DESSERT

**SEA BUCKTHORN & BLACKCURRANT PARFAIT** brown sugar cracker

**CHOCOLATE PUDDING** hazelnut, marinated blackberries, sorbet

**VANILLA CRÈME BRÛLÉE** speculoos biscuit

Service charge of 12.5% is applied to tables of 5 or more





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## CHRISTMAS DINNER €77.50

### STARTERS

#### SHORT RIB NUGGET

celeriac, truffle dressing

#### PARSNIP & CHESTNUT SOUP

Guinness bread

#### DEVILLED LAMB KIDNEYS

smoked bacon, mushroom, toasted bread

#### NATURALLY SMOKED HADDOCK ROSTI

poached egg & chive butter sauce

#### ROAST KING OYSTER MUSHROOM

celeriac & leek pureé, crisp celeriac

#### F.X. BUCKLEY CAESAR SALAD

aged Parmesan, Crowe's smoked bacon

### MAINS

#### 8oz F.X. BUCKLEY FILLET STEAK

spring onion mash, peppercorn sauce

#### 10oz F.X. BUCKLEY RIB EYE STEAK

spring onion mash, peppercorn sauce

#### 16oz F.X. BUCKLEY STRIPLOIN ON THE BONE

spring onion mash, peppercorn sauce

#### HAPPY CHICKEN PROJECT SUPREME

dumpling & mustard sauce

#### FILLET OF ATLANTIC HALIBUT

Coolattin cheddar crust, parsley & pickled leek

#### RED LENTIL, PISTACHIO & CHICKPEA MEDALLION DAL

lemon mint yoghurt



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SELECTION OF SEASONAL VEGETABLES

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## OUR BEEF

SERVING QUALITY MEAT SINCE 1930

The way in which we guarantee the highest quality in beef in both texture and flavour is by choosing Irish beef and the highest grade of traditional breeds of cattle. Our prime cuts are hung on the bone at 4°C and at 80% humidity for a minimum of 28 days.

Storing meat for several weeks where it can lose up to 16% of its weight involves considerable

expertise so all F.X. BUCKLEY butchers are specifically trained for the process. The benefit for our patrons is to experience the concentration and saturation of natural meat flavours and superior tenderness. Hence why you will hear experts use terms such as “buttery and rich”, and “earthy and nutty” to describe our dry-aged beef.

## ORIGIN

QUALITY IRISH INGREDIENTS FROM OUR SPECIALIST SUPPLIERS



Leaves- Gold River Farm, Co. Wicklow | Cress- Little Cress, Co Meath | Bacon- Crowes farm, Tipperary  
Broccoli- Chris Kane, Co. Dublin | Potatoes- Peter Keogh, Co. Dublin | Oysters- Kellys, Achill Island,  
Hartys Carlingford | Chips- Howard deHaene, Co.Dublin | Mushrooms- Codd's Farm, Co. Carlow

   [THEBUCKLEYCOLLECTION.IE](http://THEBUCKLEYCOLLECTION.IE)

