



# F. X. BUCKLEY.



STEAK AND DRINKS PAR EXCELLENCE

## CHRISTMAS LUNCH

€60

### STARTERS

#### DEVILLED LAMB KIDNEYS

smoked bacon, mushroom, toasted bread

#### SHORT RIB NUGGET

celeriac, truffle dressing

#### F.X. BUCKLEY CAESAR SALAD

aged parmesan, Crowe's smoked bacon

#### JOSPER ROAST BONE MARROW

caramelised onion, gremolata, toasted rye bread

#### PARSNIP & CHESTNUT SOUP

Guinness bread

### MAINS

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

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

#### HAPPY CHICKEN PROJECT SUPREME

dumpling & mustard sauce

#### VEGAN WELLINGTON

rocket pesto & smoked tomato sauce

#### FILLET OF ATLANTIC HALIBUT

Coolattin cheddar crust, parsley & pickled leek



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

**BLACKCURRANT PARFAIT** touched meringue

**CHOCOLATE MOUSSE** 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

#### CHICKEN LIVER & FOIE GRAS PARFAIT

apple chutney, toasted brioche

#### SHORT RIB NUGGET

celeriac, truffle dressing

#### DEVILLED LAMB KIDNEYS

smoked bacon, mushroom, toasted bread

#### BEETROOT RAVIOLI

bluebell falls goats cheese, cashew nuts,  
honey thyme dressing

#### F.X. BUCKLEY CAESAR SALAD

aged Parmesan, Crowe's smoked bacon.

#### PARSNIP & CHESTNUT SOUP

Guinness bread

### MAINS

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

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

#### HAPPY CHICKEN PROJECT SUPREME

dumpling & mustard sauce

#### VEGAN WELLINGTON

rocket pesto & smoked tomato sauce

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

#### FILLET OF ATLANTIC HALIBUT

Coolattin cheddar crust, parsley & pickled leek



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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

   THEBUCKLEY COLLECTION.IE

