



The Old Orchard 

Christmas

M E N U

2026

SET MENU

2 COURSE €44.50

3 COURSE €50

74 Butterfield Avenue, Rathfarnham, Dublin

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1. Gluten (1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats) | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soy | 7. Milk | 8. Nuts (8a. Almonds, 8b. Hazelnuts, 8c. Walnuts) | 9. Celery | 10. Mustard | 11. Sesame | 12. Sulphites | 13. Lupin | 14. Molluscs |



Starters

PRAWN COCKTAIL

ATLANTIC PRAWNS, FRESH MIXED LEAVES, AVOCADO SLICES, HOUSE MARIE ROSE SAUCE WITH BRANDY, DILL AND TABASCO . FINISHED WITH A TOUCH OF PAPRIKA. SERVED WITH GUINNESS BROWN BREAD (1 (A, B, C), 2, 3, 7, 10, 12)

ORCHARD HOT WINGS

TWICE COOKED IRISH FREE-RANGE WINGS IN A FIERY BUFFALO SAUCE, CRISP CELERY & BLUE CHEESE DIP (3, 7, 9)

BURRATA AND ORANGE

CREAMY BURRATA, BLOOD ORANGE, ROCKET, TOASTED HAZELNUTS, ORANGE & HONEY DRESSING & SOURDOUGH (1 (A), 7, 8 (B), 12)

SEASONAL TEMPURA VEG

SERVED WITH A ROMANESCO SAUCE (1 (A), 8 (A), 12)

Main Dishes

GLAZED CROWN OF TURKEY AND BAKED LIMERICK HAM

SAGE & ONION STUFFING, CREAMED MASH, DUCK FAT ROAST POTATOES, HONEY GLAZED CARROTS & PARSNIPS, BRUSSELS SPROUTS WITH BACON, CRANBERRY SAUCE & TURKEY GRAVY (1 (A), 7, 9, 10, 12)

ROAST BEEF & ALL THE TRIMMINGS

SAGE & ONION STUFFING, CREAMED SPINACH, CHEESY CAULIFLOWER, BABY STEM BROCCOLI, CREAMED MASH, DUCK FAT ROAST POTATOES, RICH GRAVY & A GOLDEN PUFFED YORKSHIRE PUDDING (1(A), 3, 7, 9, 12)

SIRLOIN STEAK (AFTER 4PM) (€8 SUPPLEMENT)

100Z IRISH SIRLOIN, PORTOBELLO MUSHROOM, ROASTED CHERRY TOMATO SERVED WITH FRIES & PEPPER SAUCE (7, 12)

ROASTED CAULIFLOWER & CHICKPEA CURRY

SIMMERED IN A RICH AROMATIC CURRY SAUCE WITH WARM SPICES, COCONUT MILK & TOMATO SERVED WITH BASMATI RICE OR CHIPS (12)

GOAT'S CHEESE & BEETROOT SALAD

CRUMBLED ST. TOLA GOAT'S CHEESE, BEETROOT, CANDIED WALNUT, VINE CHERRY TOMATO, MIXED LEAF & BALSAMIC DRESSING. (7, 8 (C), 12)

ROASTED SEA BREAM

CREAMY MASH, TENDER STEM BROCCOLI WITH A HERB BUTTER EMULSION (4, 7, 9, 12)

Desserts

CHRISTMAS PUDDING

SERVED WITH CRANBERRY COMPOTE, CRÈME ANGLAISE AND BRANDY BUTTER (1 (A), 3, 7, 12)

WARM STICKY TOFFEE PUDDING

SERVED WITH SALTED CARAMEL SAUCE, HONEYCOMB ICE-CREAM (1 (A), 3, 7)

MIXED BERRY CRUMBLE

SERVED WITH VANILLA ICE-CREAM (1 (A), 8 (C), 7, 12)

ETON MESS

CRISP MERINGUE, ELDERFLOWER STRAWBERRIES, WHIPPED CREAM & LEMON CURD (3, 7, 12)

