



OVERENDS *Kitchen*

It's beginning to look a lot like Christmas

Even Michael Bublé would have to agree, booking a venue early in advance guarantees a Christmas that feels like Christmas. If you're interested in booking a Christmas party at Overends Kitchen for festive celebrations, contact us today!

All that you need to do is mark the day & make the guest list, we will look after the rest.

Please speak to one of our managers today or email us

joanna.duda@gatherandgather.com



3 Course Christmas Menu - €69pp

Starter

Slow roasted caramelized onion and pumpkin soup, spiced ginger bread, crème fraîche, served with whipped butter and Overends Bread

Overends ham hock, chicken and foie gras terrine, garden leaves, house pickle, spiced plum chutney, served with whipped butter and Overends Bread

Main Course

24-hour slow roasted featherblade of Irish beef, caramelized onion, celeriac and potato gratin, horseradish, highbank orchard treacle and balsamic jus

Pan-roasted halibut, brown butter, smoked pancetta and pine nut Brussels sprouts, sage and lemon hollandaise

Beluga lentil dahl, oven roasted aubergine, yoghurt, clementine and pomegranate molasses

Dessert

Overends Christmas pudding cake, caramelized clementine, tonka bean ice-cream

- Glass of bubbles on arrival included -

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