

# Christmas Eve Dinner

## *Villa Corinthia*

### Amuse-Bouche

Crab with Avocado and Lime

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### Starter

Rabbit Rillettes with Pickles, Cherries and Toasted Sourdough Bread

or

Charred Mackerel with Granny Smith Apples, Dill Oil and Caviar

or

Salt Baked Beetroot with Pistachio and Crème Fraiche (V)

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### Interlude

Celeriac Velouté with Roasted Celeriac, Pickled Celery and

Toasted Hazelnuts (V)

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### Main Course

Veal Loin with Roasted Parsnip, Carrot and Parsley Purée

or

Brown Meagre with Mussels, Clams, Sea Herbs and Mushrooms

or

Hispi Cabbage with Wild Mushroom, BBQ Leeks and Cabbage Emulsion (Vg)

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### Dessert

Treacle Tart with Cinnamon Ice Cream (V)

or

Mulled Wine Poached Pears with Stollen and Speculoos Ice Cream (V)

or

Vanilla Rice Pudding with Cranberries, Dates and Hazelnuts (V)

*€75.00 per person*