

# Christmas 2023

## SET MENU €35PP

Choice of 2 Starters,  
2 Mains and 2 Desserts

## SET MENU €45PP

Choice of 3 Starters,  
3 Mains and 3 Desserts  
€10 supplement on Steak option



### FINGER FOOD

€30PP - Includes arrival drink  
Only available in Wxyz bar  
(1 platter serves 3-4 pax)



### DRINKS PACKAGE

Please enquire to see available options.



### A LA CARTE

Available to groups of 10 pax or less



### GUEST ROOMS

Competitive rates available.  
Please enquire ASAP

*Menus & Prices are subject to change based on availability of supplies and increase in VAT*

For enquires, please contact [groups@aloftdublincity.com](mailto:groups@aloftdublincity.com)  
or call us on 01-9631800

# TENTERS

— GASTROPUB —

## TO START

### WILD MUSHROOM SOUP

Croutons, Truffle Oil Infusion,  
Guinness Brown Bread  
Cont: 1.7.9

### CAESAR SALAD

Baby Gem Lettuce, Crispy Pancetta,  
Herb Croutons, Sun Dried Tomatoes  
& Aged Parmesan Cheese  
Cont: 1.3.7.10

## MAIN COURSE

### TRADITIONAL ROAST CROWN OF TURKEY & HONEY GLAZED HAM

Sage and Onion Stuffing, Red Wine Jus,  
Cranberry & Potato  
Cont: 1.7.9

### PAN FRIED COD

Asparagus, Cherry Tomato  
Bisque Sauce & Gambas  
Cont: 2.4.7.9.14

## DESSERT

### CHRISTMAS PUDDING

Teeling Ice Cream  
Cont: 1.3.7.8c.12

### CHEFS DESSERT OF THE DAY

Please ask your server for details

*Set Christmas*

*Menu 35PP*



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Allergens:

1. Cereal's gluten (wheat) 2. Crustaceans 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk 8a. Walnuts 8b. Pine Nuts 8c. Almonds  
8d. Cashew nuts 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/sulphites, 13. Lupin, 14. Molluscs & Clams

# TENTERS

GASTROPUB

## TO START

### WILD MUSHROOM SOUP

Croutons, Truffle Oil Infusion,  
Guinness Brown Bread  
Cont: 1.7.9

### DUCK LIVER PATE

Fig Chutney & Crusty Brioche  
Cont: 1.7.9

### TEELING WHISKEY CURED SALMON

Beetroot puree & Citrus gel  
Cont: 1.4.7.

## MAIN COURSE

### TRADITIONAL ROAST CROWN OF TURKEY & HONEY GLAZED HAM

Sage and Onion Stuffing, Red Wine Jus,  
Cranberry & Potato  
Cont: 1.7.9

### 28 DAYS DRY AGED 100OZ SIRLOIN STEAK (€10 SUPPLEMENT)

Asparagus, Green Peppercorn sauce, Roast  
Baby Potatoes  
(Cooked Medium)  
Cont: 1.7.9

### PAN FRIED COD

Asparagus, Cherry Tomato  
Bisque Sauce & Gambas  
Cont: 2.4.7.9.14

## DESSERT

### CHRISTMAS PUDDING

Teeling Ice Cream  
Cont: 1.3.7.8c.12

### WARM APPLE & CINNAMON CRUMBLE

Custard & Vanilla Bean Ice Cream  
Cont: 1.3.7.8c.12

### Chefs Dessert of the Day

Please ask your server for details

Set Christmas

Menu 45PP



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Allergens:

1.Cereal's gluten (wheat) 2. Crustaceans 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk 8a. Walnuts 8b. Pine Nuts 8c. Almonds  
8d. Cashew nuts 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/sulphites, 13. Lupin, 14. Molluscs & Clams