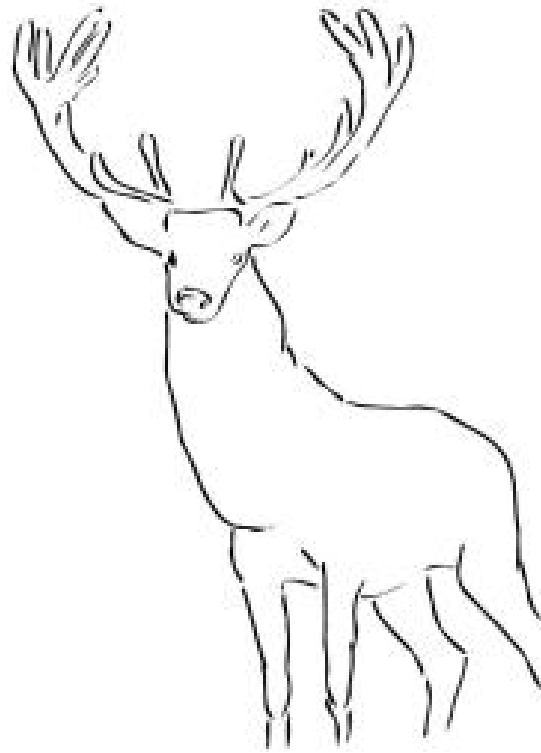




Sika deer are originally from Japan. The word 'Sika' is actually Japanese for 'deer', and they are considered sacred in their native land.

They were introduced to Ireland by Lord Powerscourt in 1858 and the result is that now all the deer in Wicklow are hybrid.

SIKA

R E S T A U R A N T



Sika Christmas Day Lunch Menu

Starters

Home Smoked Salmon with Apple, Cucumber & Oyster Sauce

(3, 6, 7, 12)

Game Terrine with Fig, Walnut & Port

(2, 7, 9, 12, 13)

Chestnut Soup with Pearl Barley & Onion

(2, 12, 13)

Confit Chicken Ravioli with Boudin Noir & Tarragon

(7, 9, 10, 12, 13)

Main Course

Roast Organic Turkey with Glazed Ham & Traditional Accompaniments

(2, 7, 9, 10, 11, 12, 13)

Hereford Beef Fillet, Salify, Short Rib & Hollandaise Sauce

(7, 9, 12, 13)

Pan Roasted Turbot, Gnocchi, Trumpet Mushroom & Caviar Sauce

(6, 7, 9, 12, 13)

Butternut Squash Agnolotti with Black Olive, Spinach & Sage

(7, 9, 12, 13)

Desserts

Baileys & Chocolate with Hazelnut

(2, 7, 8, 9, 12, 13)

Citrus Tart with Meringue & Lemon Sorbet

(2, 7, 8, 9, 13)

Traditional Christmas Pudding with Fercullen Crème Anglaise

(2, 7, 9, 12, 13)

Selection of Irish Cheese with Winter Chutney, Walnut & Crackers

(2, 4, 9, 12, 13)

At Powerscourt Hotel Resort & Spa, we consciously purchase our food from sustainable sources, we support local growers and producers where possible.

The best quality meat and fish is hand selected by our team of chefs from Irish farms and harbors.

For food allergies and intolerances please speak to a member of our team about your requirements before ordering.

ALLERGENS 1: PEANUTS 2: NUTS 3: MOLLUSCS 4: SESAME SEEDS 5: CRUSTACEAN 6: FISH 7: EGGS
8: SOY BEAN 9: DAIRY 10: CELERY 11: MUSTARD 12: SULPHUR DIOXIDE 13: GLUTEN 14: LUPIN

