



# F. X. BUCKLEY.



STEAK AND DRINKS PAR EXCELLENCE

## CHRISTMAS LUNCH

€69

### STARTERS

#### DEVILLED KIDNEYS

smoked bacon, mushroom, toast

#### ARTICHOKE SALAD

red pepper pesto

#### SHORT RIB NUGGET

celeriac, truffle dressing

#### F.X. BUCKLEY CAESAR SALAD

aged Parmesan, smoked bacon

#### FRENCH ONION SOUP

bone marrow, cheese toast

### MAINS

#### 6oz F.X. BUCKLEY FILLET STEAK

spring onion mash, peppercorn sauce

#### FREE RANGE CHICKEN SUPREME

potato fondant, butternut squash pureé,  
Madeira jus

#### 8oz F.X. BUCKLEY STRIPLOIN STEAK

spring onion mash, peppercorn sauce

#### WILD COD

white truffle oil & chive mash

#### JOSPER ROASTED CELERIAC

celery leaf salad, truffle



BEEF DRIPPING CHIPS  
SELECTION OF SEASONAL VEGETABLES

### HOW DO YOU LIKE YOUR STEAK COOKED?

<b>RARE</b>	<b>MEDIUM-RARE</b>	<b>MEDIUM</b>	<b>MEDIUM-WELL</b>	<b>WELL-DONE</b>
Very red cool centre	Red warm centre	Warm pink centre	Slight pink centre	Cooked through

### DESSERT

PEANUT BUTTER CHOCOLATE TART raspberry sorbet

RED WINE POACHED PEAR elderflower sorbet

VANILLA CRÈME BRÛLÉE speculoos biscuit

Service charge of 12.5% is applied to tables of 5 or more





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## CHRISTMAS DINNER €79

### STARTERS

#### SHORT RIB NUGGET

celeriac, truffle dressing

#### FRENCH ONION SOUP

bone marrow, cheese toast

#### DEVILLED KIDNEYS

smoked bacon, mushroom, toast

#### ARTICHOKE SALAD

red pepper pesto

#### CHICKEN LIVER & FOIE GRAS PARFAIT

raisin, Madeira jelly, brioche toast

#### F.X. BUCKLEY CAESAR SALAD

aged Parmesan, smoked bacon

### MAINS

#### 8oz F.X. BUCKLEY FILLET STEAK

spring onion mash, peppercorn sauce

#### 10oz F.X. BUCKLEY RIB EYE STEAK

spring onion mash, peppercorn sauce

#### 16oz F.X. BUCKLEY STRIPLOIN ON THE BONE

spring onion mash, peppercorn sauce

#### JOSPER ROASTED CELERIAC

celery leaf salad, truffle

#### FREE RANGE CHICKEN SUPREME

potato fondant, butternut squash pureé,  
Madeira jus

#### WILD COD

white truffle oil & chive mash



BEEF DRIPPING CHIPS  
SELECTION OF SEASONAL VEGETABLES

### HOW DO YOU LIKE YOUR STEAK COOKED?

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## OUR BEEF

SERVING QUALITY MEAT SINCE 1930

The way in which we guarantee the highest quality in beef in both texture and flavour is by choosing Irish beef and the highest grade of traditional breeds of cattle. Our prime cuts are hung on the bone at 4°C and at 80% humidity for a minimum of 28 days.

Storing meat for several weeks where it can lose up to 16% of its weight involves considerable

expertise so all F.X. BUCKLEY butchers are specifically trained for the process. The benefit for our patrons is to experience the concentration and saturation of natural meat flavours and superior tenderness. Hence why you will hear experts use terms such as “buttery and rich”, and “earthy and nutty” to describe our dry-aged beef.

## ORIGIN

QUALITY IRISH INGREDIENTS FROM OUR SPECIALIST SUPPLIERS



Leaves- Gold River Farm, Co. Wicklow | Cress- Little Cress, Co Meath | Bacon- Crowes farm, Tipperary  
Broccoli- Chris Kane, Co. Dublin | Potatoes- Peter Keogh, Co. Dublin | Oysters- Kellys, Achill Island,  
Hartys Carlingford | Chips- Howard deHaene, Co.Dublin | Mushrooms- Codd's Farm, Co. Carlow

   THEBUCKLEY COLLECTION.IE

