



Nº 3



# F.X. BUCKLEY.

MONKSTOWN



Nº 3

## CHRISTMAS LUNCH

MENU €49

Available until 4pm

### STARTERS

#### CAULIFLOWER SOUP

Guinness brown bread

#### DEVILLED KIDNEYS

bacon, mushroom, toast

#### BUTTERNUT SQUASH SALAD

red pepper, chickpeas, pumpkin seeds,  
yoghurt dressing

### MAINS

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

mash potato, pepper sauce

#### CHICKEN SUPREME

mushroom gnocchi, ragu

#### ALE BATTERED HADDOCK AND CHIPS

pea purée and tartar sauce

#### F.X. BUCKLEY BEEF BURGER

Crowe's farm bacon, aged Dubliner cheddar,  
lettuce, tomato, pickle, burger sauce,  
brioche bun chips

#### STUFFED BUTTERNUT SQUASH

quinoa, kale, mushroom, feta cheese,  
walnuts



STEAMED GREENS, BEEF DRIPPING CHIPS & MUSHROOM

#### HOW DO YOU LIKE YOUR STEAK COOKED?

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

SELECTION OF GELATO made by Scúp, Co. Wexford

STICKY TOFFEE PUDDING vanilla ice cream

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





Nº 3



**F.X. BUCKLEY.**  
MONKSTOWN



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**CHRISTMAS DINNER MENU**  
**€66**

**STARTERS**

**CAULIFLOWER SOUP**  
Guinness brown bread

**DEVILLED KIDNEYS**  
bacon, mushroom, toast

**SLOW BRAISED PORK BELLY**  
spring onion, garden peas, jus

**BUTTERNUT SQUASH SALAD**  
red pepper, chickpeas, pumpkin seeds,  
yoghurt dressing

**MAINS**

**6oz F.X. BUCKLEY FILLET STEAK**  
mash potato, pepper sauce

**10oz F.X. BUCKLEY RIB EYE STEAK**  
mash potato, pepper sauce

**CHICKEN SUPREME**  
potato gratin, parsnip pureé, roscoff onion &  
chicken jus

**10oz F.X. BUCKLEY STRIPLOIN STEAK**  
mash potato, pepper sauce

**GRILLED SEA BASS**  
chorizo crumb, fennel pureé, red pepper coulis

**STUFFED BUTTERNUT SQUASH**  
quinoa, kale, mushroom, feta cheese,  
walnuts



STEAMED GREENS, BEEF DRIPPING CHIPS & MUSHROOM

HOW DO YOU LIKE YOUR STEAK COOKED?

**RARE**  
Very red cool centre

**MEDIUM-RARE**  
Red warm centre

**MEDIUM**  
Warm pink centre

**MEDIUM-WELL**  
Slight pink centre

**WELL-DONE**  
Cooked through

**DESSERTS**

**SELECTION OF GELATO** made by Scúp, Co. Wexford

**STICKY TOFFEE PUDDING** vanilla ice cream

**CARAMELISED APPLE ROSE TART** vanilla ice cream

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





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# F.X. BUCKLEY.

MONKSTOWN



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## CHRISTMAS DINNER MENU B

€76

### STARTERS

#### CAULIFLOWER SOUP

Guinness brown bread

#### DEVILLED KIDNEYS

bacon, mushroom, toast

#### SLOW BRAISED PORK BELLY

spring onion, garden peas, jus

#### BUTTERNUT SQUASH SALAD

red pepper, chickpeas, pumpkin seeds,  
yoghurt dressing

#### SAUTEED GAMBAS "PIL PIL"

angel hair chilli & garlic butter, sourdough toast

### MAINS

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

mash potato, pepper sauce

#### 12oz F.X. BUCKLEY STRIPLOIN STEAK

mash potato, pepper sauce

#### 12oz F.X. BUCKLEY RIB EYE STEAK

mash potato, pepper sauce

#### GRILLED SEA BASS

chorizo crumb, fennel puree, red pepper coulis

#### CHICKEN SUPREME

potato gratin, parsnip puree, roscoff onion &  
chicken jus

#### STUFFED BUTTERNUT SQUASH

quinoa, kale, mushroom, feta cheese,  
walnuts



STEAMED GREENS, BEEF DRIPPING CHIPS & MUSHROOM

### 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

### DESSERTS

**SELECTION OF GELATO** made by Scúp, Co. Wexford

**STICKY TOFFEE PUDDING** vanilla ice cream

**CARAMELISED APPLE ROSE TART** vanilla ice cream t

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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 | Beetroot- Mooncoin, Co. Kilkenny | Mushrooms- Codd’s Farm, Co. Carlow/Ard Macha,  
Co. Fermanagh

   [THEBUCKLEYCOLLECTION.IE](https://www.thebuckleycollection.ie)

