



isabelle's

Christmas 2026

SET LUNCH MENU

Christmas

Set Lunch Menu

3 Courses | 55 Per Person
2 Courses | 45 Per Person

STARTERS

JAMON IBERICO DE BELLOTA

BEETROOT SALAD [3b,4,13]

feta cheese, toasted hazelnuts & balsamic dressing

COD FISH CROQUETTE [1a,4,7,8,12,13]

lemon aioli

CHICKEN CROQUETTES [1a,4,7,12,13]

cajun mayonnaise

MAINS

ROASTED IRISH CHICKEN SUPREME [4,9,13]

fondant potatoes, corn purée, baby kale & mushroom jus

COD FILLET LOIN [4,8,13]

served with mashed potatoes and fresh kale

PACCHERI PASTA [1a,4,7,9,13]

slow cooked rib minced beef, fresh tomato & basil

10oz RIBEYE STEAK (280gr) [4,9,13] + 12.00

caramelised shallot, mashed potatoes & red wine jus

SWEET SOY GLAZED TOFU

red onions, peppers, tenderstem broccoli & sesame seeds

PIZZA DIAVOLA [1a,4]

san marzano tomato sauce, pepperoni, mozzarella

PIZZA RICOTTA & COURGETTE [1a,4]

ricotta cheese, lemon zest, garlic herbs,
courgettes & roasted onion petals

PIZZA MORTADELLA [1a,3f,3i,4]

mozzarella base, cherry tomatoes, mortadella,
stracciatella & pesto dressing

SIDES +6.50

TENDERSTEM BROCCOLI [3a,4]

almond flakes

HERITAGE TOMATO SALAD [13]

red onion, basil & glazed balsamic dressing

GOLDEN FRIES

DESSERTS

TIRAMISU [1a, 4, 7]

ISABELLE'S PUDDING [4,7]

ICE CREAM VANILLA [4,7] OR LEMON SORBET

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO BOOKINGS OF 5 OR MORE

While we make every effort to accommodate dietary requirements, we cannot guarantee the absence of allergen cross-contamination.

ALLERGENS

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F- Pistachio,
G Macadamia, H-Walnut, I-Pine Nuts), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin