



NEIGH
BOUR
HOOD

CHRISTMAS

2026



GROUP SET MENU

SAME FOR FRIDAY JAZZ NIGHT

GROUP SET MENU

TABLES OF 8+ | 79 PER PERSON

STARTERS

WINTER MUSHROOM VELOUTÉ (1A, 4, 9)

Truffled Brioche, Portobello Pesto, Smoked Gubbeen And Crème Fraîche

SHORT RIB RAGÙ (1A, 4, 7, 13)

Hand-Rolled Pappardelle, Smoked Winter Mushrooms And Cáis Na Tíre

ROASTED CURRAGH SCALLOPS • +5 (1E, 4, 6, 13)

Cauliflower, Pear, Capers And Raisins, Vadouvan Spices And Curry Leaf

WINTER GAME TERRINE (1A, 3F, 3H, 12, 13)

Wild Irish Game, Prune, Pistachio, Pickled Walnut And Winter Leaves

TROUT TARTARE (7, 8, 10, 11, 13)

Burnt Chive Emulsion, Pickled Radish, Wasabi, Trout Roe And House Ponzu

MAINS

ROASTED FEIGHCULLEN CHICKEN (1A, 4, 12, 13)

Lardo Brioche Stuffing, Miso-Glazed Parsnip And Sauce Albuféra

6oz JJ YOUNG AGED BEEF FILLET • +5 (4, 7, 8, 12)

House Caesar, Whiskey Peppercorn Sauce And Triple-Cooked Chips

ROAST COD (3B, 7, 10, 13)

Jerusalem Artichoke, Braised Leeks, Winter Chanterelles, Hazelnut Pesto And Vin Jaune Sauce

10oz RIBEYE (4, 5D, 7, 8, 12)

House Caesar, Beef Fat Béarnaise And Triple-Cooked Chips

Add Garlic Butter Gambas +10

NBHD CACIO E PEPE (1A, 4, 7, 13)

Calamarata Pasta, Cáis Na Tíre And Kampot Pepper

Add Winter Truffle +10

SIDES

ROASTED BRUSSELS SPROUTS (1A, 3D, 4, 12, 13)

Bacon, Pecan And Maple Syrup

BONE MARROW MASH (4)

Spring Onion And Bone Marrow Butter, Lyonnaise-Style Onions

TRUFFLE FRIES (4, 7, 12)

TRIPLE-COOKED CHIPS (7, 12)

BABY CARROTS (3A, 4, 13)

Hot Honey, Labneh And Smoked Almond

DESSERTS

BROWN BUTTER CAKE (1A, 3A, 3B, 4, 7)

Coffee Custard, Vanilla-Poached Pears, Caramel And Tonka Bean Ice Cream

BAKED ALASKA (1A, 4, 7)

Blackberry, Apple And Yuzu

NBHD CHEESECAKE (1A, 4, 7)

Figs, Fig Leaf And Yoghurt Sorbet

VALRHONA CHOCOLATE FONDANT (1A, 2, 3A, 4, 7)

Peanut, Banana, Miso Caramel And Roasted Vanilla Ice Cream

IRISH AND FRENCH CHEESES • +5 (1D, 4, 13)

Quince, Chutney, Crackers And Grapes

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), 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. V-Vegan, GF-Gluten Free

All of our beef is 100% Irish. Please inform your server of any allergies or dietary requirements.

A discretionary service charge of 12.5% is applied to parties of 6 or more.

neighbourhoodnaas.com



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