

NEIGH
BOUR
HOOD

CHRISTMAS

2026



FESTIVE MENU

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3 COURSES | €75 PER PERSON

START IN STYLE

CARLINGFORD OYSTERS • 24 (6,8,9,10,13)
NBHD Hot Sauce, Yuzu Granité And Coriander

JAMÓN IBÉRICO PLATE • 24 (1A,3A,12)
Pickles, Olives And Smoked Almonds

STARTERS

FOIE GRAS PARFAIT (1A,3A,7,8,13)
Spiced Apple, Sauternes Jelly, Toasted
Brioche, Almond And Vanilla

WINTER GAME TERRINE (1A,3E,3H,12,13)
Wild Irish Game, Prune, Pistachio, Pickled
Walnut And Winter Leaves

HAND-PICKED CRAB (4,5A,7,12,13)
Picked Crab, Brown Crab Mayo, Pickled Seaweed,
Smoked Eel And Apple

ROASTED CURRACH SCALLOPS • +3 (1E,4,6,13)
Cauliflower, Pear, Capers And Raisins,
Vadouvan Spices And Curry Leaf

WHIPPED ST TOLA GOAT'S CURD (3B,4,9)
Salt-Baked Celeriac, Hazelnut,
Truffle Honey And Celery

WINTER MUSHROOM VELOUTÉ (1A,4,9)
Truffled Brioche, Portobello Pesto, Smoked
Gubbeen And Crème Fraîche

MAINS

FEIGHCULLEN DUCK BREAST (4,13)
Blackberry Hoisin, Agen Prune, Foie
Gras And Sauce Périgueux

JJ YOUNG AGED BEEF FILLET • +10 (1A,4,13)
Bone Marrow And Tarragon Crust, Beef Fat Potato,
Cep Purée, Glazed Roscoff And Sauce Bordelaise

10OZ RIBEYE • +10 (4,5D,7,12,13)
Gambas, Garlic Butter, House Caesar, Beef Fat
Béarnaise And Triple-Cooked Chips

ROAST KILMORE QUAY COD (3B,4,8)
Jerusalem Artichoke, Braised Leeks, Winter
Chanterelles, Hazelnut Pesto And Vin Jaune Sauce

GIGHA HALIBUT (4,6,8,9)
Broccoli, Mussels, Dulse Seaweed And Sake
Beurre Blanc

ROASTED WICKLOW VENISON LOIN (4,13)
Celeriac Purée, Braised Red Cabbage, Smoked Beetroot,
Cocoa Nib And Sauce Grand Veneur

NBHD TRUFFLE CACIO E PEPE (1A,4,7,13)
Calamarata Pasta, Kampot Pepper, Winter
Truffle And Cáis Na Tíre

BLACK SOLE • +45 PP - WHOLE, ON THE BONE - FOR TWO (4,8,13)
Sauce Meunière, Ballymakenny Potatoes, Grilled
Sprouting Broccoli And Samphire

SHARING STEAKS

All Of Our Steaks Come With House Salad & Choice Of A Side & Sauce
Large Cuts Include Bone Marrow.

35oz TOMAHAWK • +25 PP (4,7,8,12)

Sharing Steak — Carved For The Table

32oz PORTERHOUSE • +25 PP (4,7,8,12)

Sharing Steak — Carved For The Table

30oz CHATEAUBRIAND • +25 PP (4,7,8,12)

Sharing Steak — Carved For The Table

Sauces: Whiskey Peppercorn (4,12,13), Bone Marrow Bordelaise (4,13), Tarragon Chimichurri (13), Béarnaise (4,7,13)

SIDES

ROASTED BRUSSELS SPROUTS • 7 (1A,3D,4,12,13)

Bacon, Pecan And Maple Syrup

BONE MARROW MASH • 10 (4)

Spring Onion And Bone Marrow Butter,
Lyonnais-Style Onions

TRUFFLE FRIES • 9 (4,7,12)

TRIPLE-COOKED CHIPS • 7 (7,12)

BABY CARROTS • 7 (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

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

Quince, Chutney, Crackers And Grapes

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

Peanut, Banana, Miso Caramel And
Roasted Vanilla Ice Cream

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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