

CHRISTMAS MENU

Set Lunch

2 course 22 3 course 26

Soup du jour, grains & treacle bread

*Coquille st. jacques, baked scallops, gruyere, crispy pancetta
(5 euro supplement)*

Chicken liver parfait, pickles & brioche

Goats cheese fritters, garlic fritters, basil aioli & candied pecans

Mushroom risotto, slow cooked pork belly

Stonebass, asparagus, fennel gratin, lemon beurre blanc

*Slow cooked roast turkey & honey glazed ham, stuffing, roast
potatoes, crushed carrot & parsnip, cranberry & jus*

Pork belly, rhubarb compote, savoy cabbage, champ potato & jus

Butternut Squash, chickpea & cranberry tagine, giant cous cous

*Gourmet burger, beef burger, baby cos, tomato, aged cheddar,
bacon, BBQ aioli & house cut fries*

Creme Brulee, hazelnut biscotti

Cheesecake, cheesecake of the day, ask your server

*Sticky toffee pudding, brandy caramel sauce, vanilla pod &
cinnamon ice cream*

Chocolate & orange ganache tart, raspberry sorbet

Prosecco & lime sorbet

CHRISTMAS MENU

We take pride in sourcing all our produce locally. Using all local farmers & butchers. We use organic where possible. With the main emphasis on fresh, good quality, Irish produce.

Paddy Mullins - Butcher -
Kilkenny

Vinny Fitzpatrick - Vegetable
Producer- Kilkenny

Billy Deegan - Vegetable
Supplier - Kilkenny

KishFish - Fish Supplier - Howth



Rive
GAUCHE

Voted Best Casual Dining in Kilkenny by the Irish Restaurant Awards 2017