



# Christmas SET DINNER MENU

3 courses €44.95 | 2 courses €39.95

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## Starter

### Celeriac Veloute

Chestnut, chives, truffle dressing served with our own treacle and oat Irish soda bread

Mi,Gw,Sd,E, Ce

### Smoked Salmon Mousse

Trout roe, dill oil, cucumber and our own treacle and oat Irish soda bread

F,Gw,E,Mi,Sd

### Glazed Pork Belly

Slow cooked smoked pork belly glazed in veal jus served with tangy cabbage slaw and apple puree

E,Mu,Sd,Gw

### Caesar Salad

Crisp baby Cos lettuce tossed in our house Caesar dressing, smoked bacon strips, sourdough croutons, parmesan cheese

Sd,Mu,E,Gw,Mi

### Festive Salad Bowl

Avocado purre, black quinoa, cucumber, fresh leaves, roasted sweet potato in allspice, chestnuts, dried cranberries, lemon vinaigrette dressing

Se,Sd

## Main Course

### Christmas Turkey & Ham

Stuffed turkey and ham served with creamy mash potato, honey roast carrots, shredded brussel sprouts, red wine rosemary jus with cranberry sauce

Mi,Gw,Sd

### Roasted Cauliflower

White and purple cauliflower florets, silky white beanpuree, pickled raisins, heritage carrots, toasted flaked almonds finished with curried olive oil

Sd,Na

### Fillet of Salmon

Pan fried fillet of Salmon served with creamy parsnip puree, seasonals greens and steamed baby potatoes finished with rosemary & chorizo oil

F,Mi,Sd

### 8oz Angus Striploin Steak

Chargrilled 28 day dry aged Angus striploin steak served with celeriac remoulade, pickled red onion, peppercorn sauce and skinny fries, (supplement 8 euros)

E,Mu,Sd,Gw,Ce, Mi

### Lemon and Duke Irish Beef Burger

Chargrilled and topped with red cheddar cheese, caramelised onions, beef tomato, baby gem, onion ring and mayonnaise  
Served on brioche bun with skinny fries

Gw,Sd,Mu,Mi,E,

### Confit Duck Leg

Served with Morteau sausage, white bean cassoulet and fresh herbs

Mi,Gw,



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## Dessert

### Chocolate Temptation Cake

Made from Ecuadorian cocoa beans, hazelnut cream and chocolate sponge  
Mi, E, Gw, Sd,

### Almond & Walnut Mince Pie

Warm almond and walnut mince pie in a buttery shortcrust pastry with vanilla ice cream  
Gw, Mi, E, Nc, Walnuts

### Vegan Raspberry Tart

Sweet raspberries baked in crunchy pastry served with vegan vanilla ice cream  
Gw

## Sides

Chunky Chips Served with Garlic Aioli Dip (E, Mu) €6.50

Skinny Chips Served with Garlic Aioli Dip (E, Mu) €6

Sweet Potato Fries Served with Garlic Aioli Dip (E, Mu) €7.50

Truffle & Parmesan Chips (E, Mi, Mu, Sd) €8.50

Loaded Fries topped with Red Cheddar €9.95

Smoked Bacon, Cream Fraiche, Chives (Mi, Mu, Sd)

Beer Battered Onion Rings Served with Garlic Aioli €7

(Gw, E, Mi, Mu, Sd)

Seasonal Side Salad (Mu) €4

Seasonal Vegetable (Mu, Na) €6

Creamy Mash Potatoes (Mi) €6.50

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## HOST YOUR PARTY OR EVENT AT L&D

We cater for a range of events from casual after work get togethers, Cocktail & Gin classes, and even special wedding celebrations! Situated just off Grafton Street, right in the heart of the city, Lemon & Duke is easily accessible and a great spot for food and drinks. From our finger food receptions to set lunch and dinner menus, our team will create the perfect event for you!

If you need something a little more private, our 'Snug' is perfect for you! It caters for up to 50 people for a finger food and drinks reception as a mixture of seating and standing space. Equipped with its own bar space and right next to our smoking area, it's ideal for private events. The 'Snug' can be reserved exclusively with a hire fee in place. For more information please enquire by email at [hello@lemonandduke.ie](mailto:hello@lemonandduke.ie)

12.5% service charge added to tables of 6 or more