



Christmas SET LUNCH MENU

3 courses €35.95 | 2 courses €30.95

Starter

Celeriac Veloute

Chestnut, chives, truffle dressing served with our own treacle and oat Irish soda bread
Mi, Gw, Sd, E

Buffalo Chicken Wings

Chicken wings served with our Buffalo hot sauce served with a side cashel blue cheese dip
Gw, Mu, Se, So, E, Mi

Smoked Salmon Mousse

Trout roe, dill oil, cucumber and our own treacle and oat Irish soda bread
Gw, Mi, E, Sd

Caesar Salad

Caesar salads 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 all spice, chestnuts nuts, dried cranberries, lemon vinaigrette dressing
Se, Sd, Chestnuts

Main Course

Beetroot & Red Pepper Ciabatta V*

Salt baked beetroot sandwich with vegan cream cheese, red pepper, watercress and horseradish on wholemeal ciabatta served with a side salad
Gw, Sd

Ho! Ho! Ho! Xmas Sambo

Roast turkey and ham sandwich with our house made stuffing, cheese, cranberry mayo on sourdough bread with our Xmas gravy served with a side salad
Sd, Gw, Mi, Mu, E

Christmas Spiced Glazed Gammon

Our gammon is slowly poached in Christmas aromatics glazed with honey, french mustard, cloves served with creamy mash potato, carrots, shredded brussel sprouts and our red vine rosemary jus
Mu, Mi, Sd

Chargrilled Beef Burger

Lemon and Duke prime 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,

Pan Fried Salmon

Pan fried filet of salmon served with rosemary and chorizo oil, creamy parsnip puree, seasonals greens and steamed baby potatoes
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



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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

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

12.5% service charge added to tables of 6 or more