

Christmas Tasting Menu



Carrot & Sea Buckthorn

Lemon Puree, Fennel

Gauger

Duck Foie Gras Liver Parfait, Air dried Duck

Goats Cheese

Chickpea Cracker, Hazelnut Dukkah

Balfego Tuna

Carrot Kimchi, Oyster Mayo

Bread & Dips

Sourdough, Stout and Treacle Bread, Crisps,
Olives, Labneh, Butter, Olive Oil and Balsamic

Cais na Tire

Charred Broccoli, Pear, Shitake, Mung Bean, Lovage

Halibut

Boudin Noir, Chimi de Rape, Lobster bisque

Venison

Smoked Pomma Anna, Spigarello and Jerusalem Artichoke

Apple

Baked Apple, Mascarpone Mousse, Financier

€89 per person

To Share



Mussels & Cote de Boeuf for two people

120

Served with Sourdough Bread

Mussels

Mussels with Chorizo, White Wine, Garlic

Cote de Boeuf

28 Days Dry-Age Beef, Roasted Parsnip, Roscoff Onion, Peppercorn Sauce and
Mash Potato

*We Serve Only Irish Beef

Sides

Cauliflower Gratin	5
Truffle & Parmesan Chips	5
Additional Bread	1pp

Unlimited Still or Sparkling Water €1 per person

Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free.



TwoCooks Restaurant

Espresso Martini	10.50
Kilbeggan Whiskey Sour	10.50
Passion fruit Martini	10.50

Stickies by the glass

Fernando Castilla Sherry	8
Royal Oporto 10 Year Old Tawny Port	9
LBV Port	9.50
Juroncon Dessert Wine	9.50

Coffee & Tea

Coffee By Bad Habits Naas

Espresso	3.50
Black	3.50
White	3.95
Decaf Coffee	3.50
Iced Coffee	5.50

Tea

Breakfast Tea	3.50
Herbal	3.50

We proudly serve the highest quality ingredients organic where possible from local producer

- Comeragh Mountain Lamb Lemy Brien Co. Waterford Superior, unique, Natural Product.
- WineLab local eco-friendly wine supplier. Their keys are fully recyclable.
- Dermot Carey Organic Farm, Kildare
- Beara bitters Co. Kildare

Tasting Menu

Mussels & Steak for two

Gift Vouchers available

Online bookings available at twocooks.ie

Instagram [@twocooks_sallins](https://www.instagram.com/twocooks_sallins)

