

# Christmas

AT HADDINGTON HOUSE



# PARTY SPACES

## LIBRARY BAR

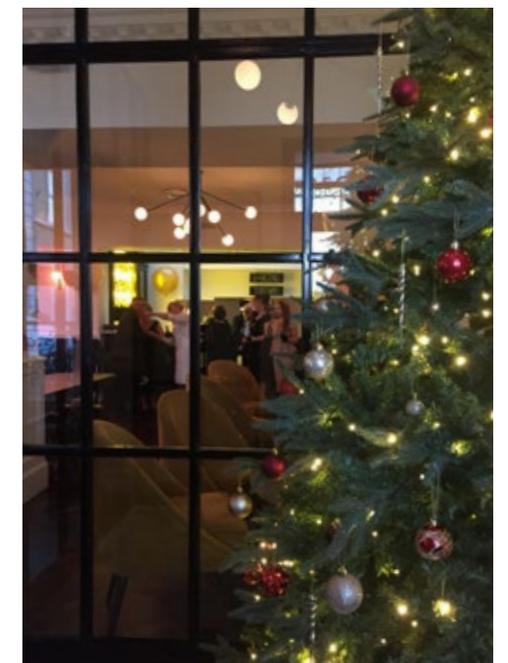
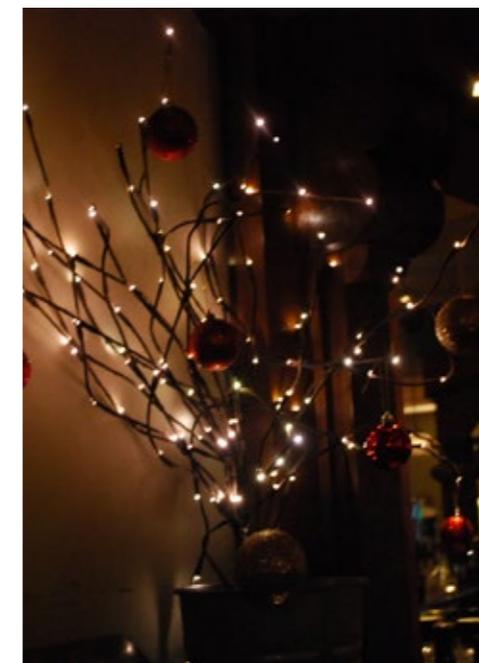
ideal for intimate lunches/dinners, buffet suppers or full cocktail & canapé parties - this space is a hidden gem that won't disappoint (18 up to 80)

## OAK ROOM

beautifully dressed tables, feast sharing menus and a room to dance your cotton socks off - popular with larger bookings (50 up to 100)

## OLIVETO RESTAURANT

seasonal à la carte menus alongside a superb Christmas set menu with flexible two course or three course options (130 covers)





# LIBRARY BAR

Step into one of the most popular, private event spaces around and be amazed by the beautiful sea views and stylish, heritage décor. From private dining to drinks and canapé parties, we'll serve with impeccable style and smiles.



## CAPACITY

OPTIONS	MIN	MAX
Plated Dinner	18	38
Drinks & Canapés	40	110
Warm Buffet	20	50

# LIBRARY BAR MENU

€37.50 - €44.50 *subject to menu choices*

---

## STARTERS - CHOOSE 1

---

### SQUASH & PUMPKIN SOUP

roast squash & pumpkin, crispy sage, served w/ toasted sourdough (v)

### PEAR & GORGONZOLA SALAD

salad of red wine poached pear, gorgonzola, endive, blackberries, walnuts (v)

### ARANCINI

mushroom arancini, kale, parmesan & mushroom ketchup (v)

### BEETROOT CURED SALMON

w/ avocado puree, fennel, orange, pickled cucumber

### SWEET POTATO GNOCCHI

wicklow venison ragu bolognese, parsnip crisp, ricotta salata

### OLIVETO BOARD

italian cured meats, caponata, pesto, bean salad, olives & farmhouse bread

---

## MAINS - CHOOSE 2

---

### BRAISED SHORT RIB

rib of dexter beef, wilted spinach, buttered mash, crispy shallot, beef jus

### KILMORE QUAY HAKE

hake (wrapped in pancetta), celeriac, puy lentils, salsa verde

### CRISPY PORK BELLY

buttered cabbage, black pudding croquette, apple puree

### ROAST FREE RANGE CHICKEN

pomme anna, baby leeks, wild mushrooms, pan jus

### BAKED SEA BASS 'EN PAPILOTTE'

seasonal veg, lemon, fresh herbs, white wine – served w/ house salad or potatoes

### 8 HOUR SLOW COOKED LAMB

buttered mash, roasted root veg, parsley & pine nut gremolata

### CHARGRILLED AUBERGINE STACK

tomato confit, wilted spinach, fresh mozzarella (v)

### RISOTTO

butternut squash risotto, gorgonzola cream, toasted pumpkin seeds, crispy kale (v)

---

## DESSERT - CHOOSE 1

---

### APPLE TART

french apple tart, malted barley ice cream

### HOUSE TIRAMISU

ladyfinger biscuits, mascarpone, coffee

### LEMON TART

burnt lemon tart, raspberry coulis

### HOUSE MERINGUE

meringue, apple, blackberry

### CHOCOLATE NEMESIS

chocolate mousse, chocolate biscuit, fresh raspberries, vanilla cream

### AFFOGATO

affogato, malted ice cream, spiced crumb, chocolate shavings



# OAK ROOM

The perfect space for that extra-special event with dark oak flooring, panelled walls, and double-sided bar. Giant balloons, uplighters and photo opportunities are just some of the additional features we can organise to boost the atmosphere.

## CAPACITY

OPTIONS	MIN	MAX
Plated Dinner	60	100
Drinks & Canapés	60	150
Warm Buffet	60	100



# OAK ROOM FEASTING MENU

€37.50 - €49.50 *subject to menu choices*

---

## STARTERS

---

### OLIVETO SHARING BOARDS

italian cured meats, grilled veg, italian cheeses, caponata, house pesto, bean salad, salad, farmhouse breads

---

## MAINS (MAX 2 MAINS)

---

### BRAISED LAMB

braised shoulder of lamb, glazed root vegetables, thyme jus

### SEA BASS

pan-fried sea bass, chargrilled leeks, lemon butter

### BEEF SHORT RIB

8 hour dexter beef short rib, wilted spinach, crispy shallot, beef jus

### PORCHETTA

roast porchetta, glazed apples, parsnip chips, crackling

### HAKE

hake fillet (rolled in parma ham), lentils

### IRISH LAMB

slow cooked leg of lamb, mint sauce, seasonal veg

### STRIPLOIN STEAK

tagliata of irish striploin, crispy capers, salsa verde

### PORK BELLY

honey mustard glazed pork belly, wilted chard, apple chutney

*\* note - vegetarian mains change regularly and are plated individually*

---

## DESSERT

---

### OLIVETO ASSIETTE

selection of mini desserts (3 per plate)



# OLIVETO

Oliveto is heavily influenced by regional Italian cooking but through the prism of an Irish lens!

Our entire focus is to create and make dishes that are representative of all Italian regions, from Piedmont to Puglia, using the best of seasonal Irish and Italian produce but with seasoning and plating styles that appeal to Irish palates.



# OLIVETO

## SET EVENING MENU

2-course €32.50 | 3-course €37.50

*\* menu subject to change*

---

### STARTERS

---

#### PORK TERRINE

apple, hazelnut, radish, mustard leaf

#### CRAB RISOTTO

spiced winter squash, crab meat, beech mushroom

#### RICOTTA SALAD

grilled pear, burnt honey, ricotta, pickled beetroot, toasted seeds (v)

---

### MAINS

---

#### BEEF SHORT RIB

8 hour slow cooked rib of Irish beef, grilled leek, olive oil potato, cipollini onion, balsamic jus

#### KILMORE QUAY COD

pan-fried cod, tenderstem broccoli, crab cake, mussels, brown butter

#### DUCK RAGU

slow braised duck ragu, gnocchi, pecorino, cavolo nero

#### AGNOLOTTI

potato & cheese agnolotti, king oyster mushrooms, cipollini onion (v)

---

### PIZZA

---

#### PIZZA DI MAIALE BRASATA

spiced pumpkin, roasted onion, braised pork, honey

#### PIZZA DI PESCE

prawns, braised squid, dill, pickled fennel, ricotta, rocket

---

### DESSERT

---

#### TIRAMISU

ladyfinger biscuits, mascarpone, coffee

#### PANETTONE BREAD & BUTTER

pistachio, blood orange, vanilla cream

#### ROASTED PEARS

olive oil cake, walnuts, malt ice cream

# OLIVETO

## MID-WEEK LUNCH MENU

2 Courses with complimentary Christmas Bites - €27.50

*\* menu subject to change*

---

### STARTERS

---

#### SOUP OF THE DAY

served w/ sourdough bread

#### DUCK SALAD

smoked breast duck, bulgar wheat, hazelnut, red chard

#### FRITTO MISTO

cod, baby squid, prawns & lemon mayo

#### GRILLED SCAMORZA CHEESE TART

marinated tomato, roasted baby peppers, radicchio

---

### MAINS

---

#### KILMORE QUAY HAKE

pan-fried hake, chickpeas & chorizo stew, mussels, confit tomato

#### BRAISED BEEF

braised shin of Irish beef, crisp polenta, cipollini onion, pecorino crumb

#### WILD MUSHROOM FETTUCINI

sautéed mushroom, house fettucini, parmesan, herb crumb

#### PORCHETTA SANDWICH

roasted porchetta, sourdough, roasted pepper caponata, basil mayo, rosemary fries

---

### PIZZA

---

#### PIZZA DI MAIALE BRASATA

spiced pumpkin, roasted onion, braised pork, honey

#### PIZZA DI PESCE

prawns, braised squid, dill, pickled fennel, ricotta, rocket

---

### CHRISTMAS BITES

---

#### PANETTONE

#### MINI MINCE PIES

*\* full dessert menu available in addition*



## CONTACT US

Haddington House,  
9 - 12 Haddington Terrace,  
Dun Laoghaire, Co. Dublin, Ireland

+353 1 280 1810  
[www.haddingtonhouse.ie](http://www.haddingtonhouse.ie)  
[events@haddingtonhouse.ie](mailto:events@haddingtonhouse.ie)

