

CHRISTMAS ON HARCOURT STREET



-1900-

Nineteen Hundred
Bar & Restaurant

THE



BLACK DOOR
PIANO BAR

HARCOURT BAR & GARDEN





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HARCOURT BAR
& GARDEN

Shared Platter Package

This Package is Best Suited for Groups Looking to Celebrate the Festive Season in Style with Finger Food! (Informal)



Gourmet

€23.95 per person inc:

- Bellini Cocktail Upon Arrival
- Gourmet Finger Food
- Allocated Area
- Live DJ

Gourmet Finger Food

Worcestershire Glazed Cocktail Sausages

|1|4|

Spicy Chicken Wings

|1|4|

Vegetable Spring Rolls

|3|6|5|1|12|11|

Sweet Potato Fries

|1|3|10|

Premium

€28.95 per person inc:

- Bellini Cocktail Upon Arrival
- Gourmet Finger Food
- Premium Finger Food
- Allocated Area
- Live DJ

Gourmet Finger Food

+

Premium Finger Food

Mini Angus Sliders

|1|3|7|10|12|

Chicken Goujons

|1|3|7|10|12|

Filo Prawns

|1|2|3|12|

Hummus & Pitta Bread

|1|6|11|



*Sample Menu as of August 2024

Terms & Conditions Apply

Private Bowl Dining Package

This Package is Best Suited for Groups Looking to Celebrate the Festive Season with Our New, Exclusive Bowl Dining Experience! (Informal)



This Exclusive Package includes:

- Bellini Cocktail Upon Arrival
- Three Cold Canapés Per Person
Tandoori Chicken, Bruschetta and Smoked Salmon
- Two Bowls Per Person
- Mixture of Both Seating & Standing
- Mini Dessert Selection

Sunday to Wednesday - €55 per person
Thursday to Saturday - €59 per person

* Two small portions of your pre-chosen dishes are served in bowl dining format



*-Available for Groups of 50 or More for Private Events.
-Package Can be Available for Groups of Less than 50
People Subject to Room Hire and Minimum Spend.*

*-Area's Private up to 11pm.
-Terms & Conditions Apply*

OPTIONS INCLUDE: (CHOOSE TWO)

Festive Turkey, Ham Croquettes, Creamed Potatoes, Corn Purée
Sprouts, Turkey Jus
|1a|7|9|

Hoisin Pork Belly & Stir-Fry Soba Noodles, Sesame Seeds
|1a|6|7|9|

Prawns or Chicken Thai Green Curry, Lemon Grass, Coconut
Cream and Boiled Rice

Mexican Chilli Beef, Red Chilli, Coriander, Sour Cream, Wild Rice
|7|9|

VEGAN OPTIONS INCLUDE: (CHOOSE TWO IF YOUR GROUP INCLUDES VEGANS/VEGETARIANS)

Stir-Fry Soba Noodles **V**
|1a|6|9|

Thai Green Vegetables Curry, Coconut Cream & Boiled Rice **V. VE**

Chilli Vegetables, Red Beans & Corn, Wild Rice **V. VE**



*Sample Menu as of August 2024



BAR & GARDEN

60 Harcourt Street, Dublin 2 Ireland

Tel: (01) 476 4600

Email: bookings@harcourtbar.ie

www.harcourtbar.ie

List of 14 Allergens :

1.Cereals Containing Gluten: a)Wheat, b)Rye, c)Barley, d)Oats, e)Spelt | 2.Crustaceans:a) Crab, b)Lobster, c)Shrimps, d)Cray Fish, e)Krill | 3.Eggs | 4.Fish | 5.Peanuts | 6.Soybeans | 7.Milk | 8.Nuts:a)Almonds,b)Hazelnut, c)Walnut, d)Cashews, e)Pecan , f)Brazil Nuts, g)Pistachio, h)Macadamia, l)Queensland | 9.Celery: Celeriac | 10.Mustard | 11.Sesame Seeds | 12.Sulphur dioxide and Sulphite | 13.Lupin | 14.Molluscus:a)Clams, b)Oysters, c)Mussels, d)Snails, e)Octopus, f)Squid

V- Vegetarian VE- Vegan GF - Gluten free



Unwind behind **THE BLACK DOOR** this Christmas!



BLACK DOOR
PIANO BAR

For more information
please contact
bookings@theblackdoor.ie
or call: 01 4764606
www.theblackdoor.ie

Neat Dress Essential
Over 25's



NO.1 DESTINATION

FOR CHRISTMAS PARTIES



BLACK DOOR
PIANO BAR

The Black Door Is A Georgian Bar And Late Night Venue, Featuring Live Music On Thursday, Friday & Saturday Nights

If You Are Looking For The Perfect Venue This Christmas,
THE BLACK DOOR Is The Venue For You.

Bottle Service With Premium Brands Available Upon Request!
We Cater For Bookings Of 50 - 250 People, With Facilities To Suit All Event Requirements!

Gourmet

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- Allocated Area
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Gourmet Finger Food

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Spicy Chicken Wings

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Gourmet Finger Food

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Premium Finger Food

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Filo Prawns

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Hummus & Pitta Bread

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Contact Our Sales Team To Enquire About Private Events.
Terms & Conditions apply.

Check Out Our Website And
social media Pages For Opening
Hours For The Festive Season

www.theblackdoor.ie

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Cream and Boiled Rice

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Our Sharing Deal
Charcuterie Board
Seasonal Cured
Chickens
Crowned Meat
Balsamic
Stuffed
Pork

-1900-

-1900-

Nineteen Hundred
Bar & Restaurant

1900 Christmas Lunch Dine In The Restaurant

3 Courses €45 per person

1900 Christmas Lunch Takeover The Whole Restaurant

Available to groups of 65 people or more for private events. Private Dining
available subject to Room Hire or Minimum Spend.

1 Choice Starter, 2 Choice Main, 1 Choice Dessert
€55.00 PER PERSON*

2 Choice Starter, 2 Choice Main, 1 Choice Dessert
€65.00 PER PERSON*

Lunch Menu

STARTERS

SOUP OF THE DAY

Served With Brown Soda Bread

CLASSIC CAESAR SALAD

Cos Lettuce, Croutons, Pancetta, Garlic Croutons, Soft Boiled Egg, Caesar Dressing,
Parmesan |1a|3|4|7|10

WILD MUSHROOM ARANCINI

Mozzarella, Cream Spinach & Vino Bianco, Parmesan Tuille

CHICKEN LIVER PARFAIT

Rhubarb & Strawberry Compote, Toasted Sour Dough

MAINS

MANOR FARM CHICKEN SUPREME

Seared Chicken Supreme, Mushroom Duxelles, Potato Gratin, Smoked Bacon, Pearl
Onions, Mustard Aioli, Chicken Jus |1a|3|7|

WILD STONE BASS

Pan Fried Stone Bass, Clams, Chorizo, White Beans, Fennel & Citrus Fricassé|7|9|

TRADITIONAL TURKEY & HAM

Free Range Turkey Steak, Chestnut & Girolle Stuffing, Honey Glazed Ham, Baby Potatoes,
Roast Veggies, Brussels Sprout & Turkey Jus |1a|7|9|

18 HOURS SLOW BRAISED BEEF

Butter Milk Mash Potatoes, Confit Carrots, Roast Cauliflower, Daube Sauce |7|9|

SHORT GRAIN RISSOTO (V)

Butternut Squash Velouté, Chanterelle, Celeriac Chips, Vegan Parmesan |7|

(Additional Sides €5 Supplement)

DESSERT

DESERTS ASSIETTE

CHRISTMAS PUDDING, Brandy Crème Anglaise |1a|3|7|12|

SALTED CARAMEL CHOCOLATE, Mascarpone Crème Chantilly |1a|3|7|8b|

CHEESECAKE, Honeycomb Crumbs, Fresh Berries |1a|3|7|8a, b|

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Dine In The Restaurant

3 Courses €65 per person

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€55.00 PER PERSON*

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€65.00 PER PERSON*

Dinner Menu

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SOUP OF THE DAY

Served With Brown Soda Bread

CLASSIC CAESAR SALAD

Cos Lettuce, Croutons, Pancetta, Garlic Croutons, Soft Boiled Egg, Caesar Dressing,
Parmesan |1a|3|4|7|10

WILD MUSHROOM ARANCINI

Mozzarella, Cream Spinach & Vino Bianco, Parmesan Tuille

CHICKEN LIVER PARFAIT

Rhubarb & Strawberry Compote, Toasted Sour Dough

MAINS

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Seared Chicken Supreme, Mushroom Duxelles, Potato Gratin, Smoked Bacon, Pearl
Onions, Mustard Aioli, Chicken Jus |1a|3|7|

WILD STONE BASS

Pan Fried Stone Bass, Clams, Chorizo, White Beans, Fennel & Citrus Fricassé|7|9|

TRADITIONAL TURKEY & HAM

Free Range Turkey Steak, Chestnut & Girolle Stuffing, Honey Glazed Ham, Baby
Potatoes, Roast Veggies, Brussels Sprout & Turkey Jus |1a|7|9|

10 oz DRY AGED SIRLOIN STEAK (€10 Supplement)

All our steak cuts are Irish breed origin par excellence from our butcher specialist F.X. Buckley's
and 28 days aged!

Served with Mash, Sauté Mushroom & Spinach, Pont Neuf Potatoes

Choice of Sauce: | Peppercorn Sauce | Garlic Butter |

|1a|3|7|

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Butternut Squash Velouté, Chanterelle, Celeriac Chips, Vegan Parmesan |7|

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