

# Christmas on Harcourt Street



-1900-

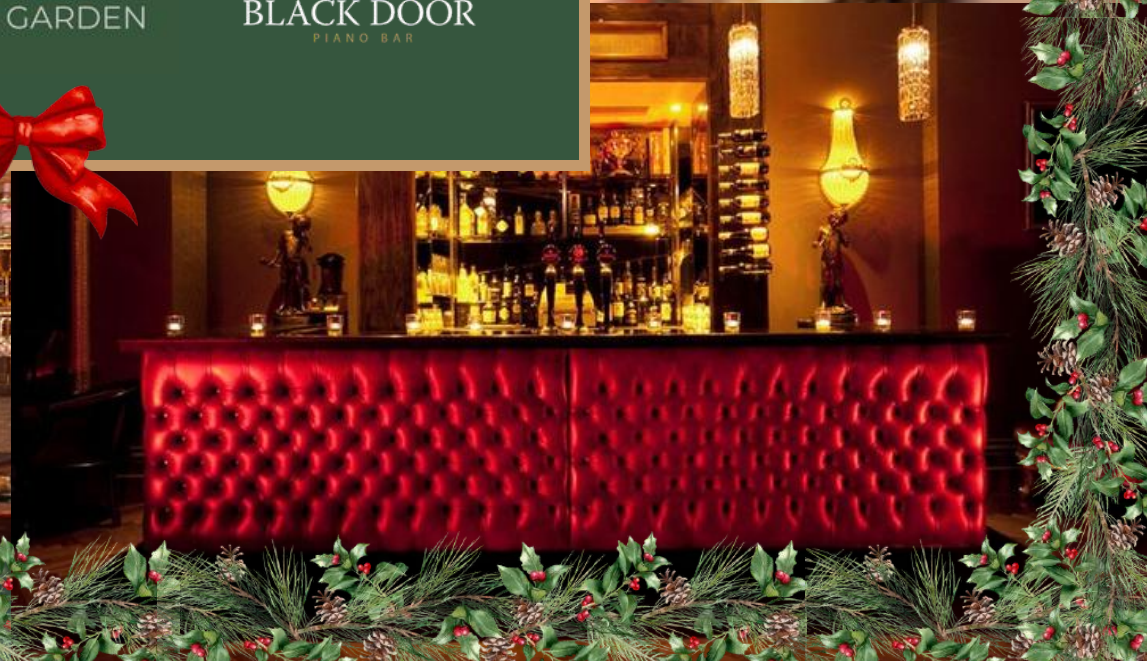
*Nineteen Hundred*  
Bar & Restaurant

HH

BAR & GARDEN



BLACK DOOR  
PIANO BAR







# H

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 July 2025

**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

## 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**

*-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*

\*Sample Menu as of July 2025



60 Harcourt Street, Dublin 2 Ireland

Tel: (01) 476 4600

Email: [bookings@harcourtbar.ie](mailto:bookings@harcourtbar.ie)

[www.harcourtbar.ie](http://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





**BLACK DOOR**  
PIANO BAR

For more information  
please contact  
[bookings@theblackdoor.ie](mailto:bookings@theblackdoor.ie)  
or call: 01 4764606  
[www.theblackdoor.ie](http://www.theblackdoor.ie)

Neat Dress Essential  
Over 28's



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

# NO.1 DESTINATION

FOR CHRISTMAS PARTIES



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

[www.theblackdoor.ie](http://www.theblackdoor.ie)

Contact Our Sales Team To Enquire About Private Events.  
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\*Sample Menu as of July 2025

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*Nineteen Hundred*  
*Bar & Restaurant*



# 1900 Christmas Lunch- Join the Restaurant

3 Courses €45 per person

## 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 Fricassée|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|

## Takeover the 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**



# 1900 Christmas Dinner- Join the Restaurant

3 Courses €65 per person

## 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 |1.a|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|

### 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|

### SHORT GRAIN RISSOTO (V)

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

(Additional Sides €5 Supplement)

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