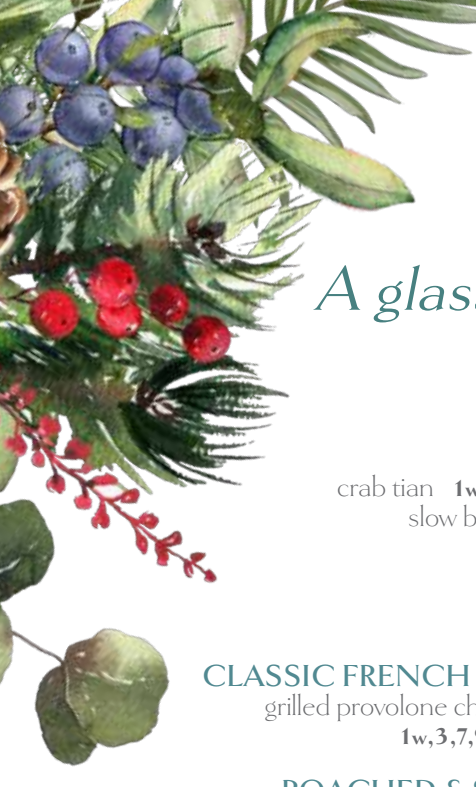




NEW YEARS EVE SAMPLE MENU

A glass of Moët & Chandon on arrival

TO START

CANAPES ON ARRIVAL

crab tian 1w,2,3,7, wild mushroom arancini with romesco sauce 1w,3,7,8h,8w,11,
slow braised short rib croquette with red pepper coulis 1w,3,7,9,10,12

TO FOLLOW

CLASSIC FRENCH ONION SOUP

grilled provolone cheese crouton
1w,3,7,9

POACHED & SMOKED

SALMON RILLETTE

crispy capers, dill lemon crème fraîche, crisp toast
1w,3,4,7

RARE BREED PANKO CRUMB

PORK NECK

charred apple, celeriac remoulade, pickle raisin, rocket salad
1w,3,7,9,10

BAKED SCALLOP ROCKEFELLER

creamy potato, sauteed spinach, parmesan crumb,
bearnaise sauce 1w,3,7,10,12,14

MAIN COURSE

GRILLED 8OZ FILLET MIGNON

(served medium / well done)

lyonnaise potato, sauteed seasonal veg,
bearnaise sauce
3,7,9,10,12

DUO OF LAMB

slow cooked lamb shoulder croquette, sous-vide lamb
rack, carrot puree, charred carrots & baby onions,
buttered fondant potato, crispy onions, madeira jus
1w,7,8,9,10,12

MARINATED CHICKEN SUPREME

fondant potato, sweet stem cauliflower,
kale, wild mushroom cream
1w,3,7,9,10,12

PAN FRIED FILLET OF SEABASS

grilled garlic king prawns, parmentier potatoes, chorizo,
spinach, bearnaise sauce, pesto 3,7,8w,9,10,12

WILD MUSHROOM RISOTTO

truffle foam, dry mushroom, mushroom powder 7,9

DESSERT

TRIPLE CHOCOLATE MOUSSE

vanilla crumble, chocolate sauce, berry sorbet 1w,3,7,8a

PISTACHIO CHEESECAKE

pistachio icecream pistachio glaze, wild berry compote 1w,3,7,8a,8pst

LEMON POSSET

Italian meringue, polenta biscuits 1w,3,7,12

SELECTION OF IRISH CHEESE

cashel blue, triple rose brie, fenugreek millens, sheridan's chutney & crackers
1w,6,7,10,12

BUBBLES AT MIDNIGHT



allergens: 1gluten w(wheat),1o(oats),1b(barley).1r(rye) 2.crustacean 3.egg 4.fish 5.peanut 6.soybean 7.dairy
8.nuts 8a(almond) 8c(cashew) 8h(hazelnut) 8p(pine nuts) 8pst(pistachio) 8w(walnuts)
9.celery 10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluscs

