

H

NEW YEARS DAY LUNCH



TO START

Sweet Potato, Carrot & Coriander Soup

Garnished With Toasted Mixed Seeds
(1,1a,1b,1c,1d,4,9,14)

Kenmare Bay Seafood Chowder

Served With Artisan Bread
(1,1a,1b,1c,1d,4,7,8,9,14)

Chicken & Mushroom Vol Au Vent

Cooked In A Creamy Smoked Bacon & Chardonnay Infused Sauce, Served In A Puff Pastry Case
(1,1A,4,7,9,13,14)

Goat's Cheese Crostini & Beetroot Salad

Salad Leaves, Candied Walnuts, Honey & Wholegrain Mustard Dressing
(1,3h,4,7,11,13)

MAIN COURSE

Roasted Striploin Of Prime Irish Beef

Crispy Yorkshire Pudding, Merlot Glazed Pearl Onions, Creamy Potatoes & Gravy
(1a,4,7,9,13,14)

Pan Seared Fillet Of Salmon

Buttered Green Beans, Roasted Baby Carrots & A Citrus & Sauvignon Blanc Sauce
(4,8,9,14)

Flame Grilled Chicken Supreme

Roasted Baby Potatoes Bacon & Scallions, Charred Corn On The Cob With A Tarragon Jus
(4,9,14)

Vegan Thai Red Curry

With A Medley Of Wok Fried Vegetables & Chickpeas Served With
Lemongrass Infused Basmati Rice & A Crispy Poppadom
(1)

DESSERT

Chocolate brownie

Mint & Chocolate Ice Cream, Chantilly Cream & Salted Caramel & Pretzel Bark
(1A,4,7,14)

Forest Berries Eton Mess

With Crunchy Meringue, Fresh Cream & Berry Compote
(4,7,14)

Lemon Baked Cheesecake

With Raspberry Sorbet
(1A,4,7,13)

Selection Of Ice Cream

With Toffee Sauce & Freshly Whipped Cream
(4,7)

€40