

NEW YEAR'S EVE DINNER



TO START

Sweet Potato, Carrot & Coriander Soup

Garnished With Toasted Mixed Seeds

(1,1a,1b,1c,1d,4,9,14)

Smoked Salmon Mille Feuille

With Capers, Pickled Red Onion, Savoury Dill Chantilly & Fresh Rocket Leaves

(1,4,7,8,9,14)

Chicory, Figs & Halloumi Salad

Garnished With A Citrus Dressing & Mixed Seeds

(4,9,11,14)

Chicken & Chorizo Vol Au Vent

Cooked In A Creamy White Wine Sauce, Served In A Puff Pastry Case

(1a,4,7,13,14)

MAIN COURSE

Flame Grilled Rack Of Kerry Lamb

Cooked Medium Or Well Done With Rosemary Scented Creamy Potatoes, Roasted Baby Carrots & Malbec Jus

(4,13,14)

Oven Baked Monkfish,

Parsnip Puree, Deep Fried Kale & Creamy Potatoes, Served With Vanilla Beurre Blanc

(4,8,13,14)

8oz Fillet Of Wild Venison

Sauteed Onions, Roasted Baby Carrots & Grilled Cherry Vine Tomatoes, Served With Juniper Berry Red Wine Jus

(4,9,14)

Wild Mushroom, Roasted Butternut Squash & Chestnut Risotto

Parmesan Shavings, Rocket Leaves & Truffle Oil

(4,14)

(Can Be Served Vegan)

DESSERT

Assiette Of 3 Desserts

Apple Crumble With Warm Custard

Three Layer Raspberry Cake

Lemon Sorbet In A Wafer Basket

(1,1a,3a,4,14)



€50

With A Free
Glass Of Bubbly