



NEW YEARS EVE DINNER MENU

AMUSE BOUCHE

Smoked Salmon Profiteroles

crème fraîche, dill oil

(3 salmon, 6 wheat, 7, 8, 9, 11)

Crab Consomme

soda bread, Irish butter

(1 crab, 6 wheat, 7, 8, 9)

Confit Duck Leg

beetroot puree, orange and hazelnut dressing, braised red cabbage

(5 hazelnut, 7, 8, 9, 11, 13)

Poached Pear Salad

dressed leaves, gorgonzola cheese, walnuts, mustard vinaigrette

(2, 9)

Champagne Sorbet

Pumpkin Ravioli (V)

roast butternut squash, walnuts, sage

(5 walnuts, 6 wheat, 7, 8, 9)

Lamb Rump

mustard and herb crumb, roast celeriac puree, port jus

(6 wheat, 7, 8, 9, 12, 13)

Monkfish Loin

green peas, chorizo crumb, fennel

(3 monkfish, 6 wheat, 7, 8, 9, 13)

6OZ FILLET STEAK

parsnip puree, wild mushrooms, peppercorn sauce

(2, 8, 9)



Raspberry And Hazelnut Roulade

winter berry compote
(5 hazelnut, 7, 11)

Lemon Posset

shortbread biscuit, pistachio crumbs
(5 pistachio, 6 wheat, 7, 8, 9, 11)

Death By Chocolate

chocolate mousse, caramel sauce, hazelnuts, brownie pieces, vanilla ice cream
(5 hazelnuts, 6 wheat, 7, 8, 9, 11)

Glass of Bubbly
TEA OR COFFEE €65pp

(MENU IS SUBJECT TO SEASONAL PRODUCT CHANGES)

Allergen Index: 1.Crustacean 2.Molluscs 3.Fish 4.Peanuts 5.Nuts 6.Cereal containing gluten 7.Milk/milk product 8.Soya
9.Sulphur Dioxide 10.Sesame Seeds 11.Egg 12.Celery & Celeriac 13.Mustard 14.Lupin