

NEW YEAR EVE

MENU

€69.00 PP

ENJOY A GLASS OF BUBBLY PROSECCO ON ARRIVAL

STARTER

HONEY ROAST VEG SOUP SERVED WITH CRUSTY SODA BREAD
(1 WHEAT-GLUTEN, 7 MILK)

GOATS CHEESE SEASONAL SALAD SERVED WITH RED ONION JAM
AND BALSAMIC DRESSING
(7 MILK)

SMOKED CHICKEN CAESAR SALAD SERVED WITH CROUTONS,
BACON AND PARMESAN SHAVINGS
(1 WHEAT-GLUTEN, 7 MILK, 3 EGGS)

HAM HOCK TERRINE SERVED WITH MANGO CHUTNEY
AND CRISPY BREAD STICK
(1 WHEAT-GLUTEN)

SLOW-COOKED DUCK CONFIT, SERVED WITH LENTILS AND JUS
(9 CELERY)

MAIN COURSE

PAN-FRIED CHICKEN SUPREME SERVED ON BED OF BARLEY AND
SPINACH RISOTTO AND HONEY GLAZED BABY CARROTS
(1 GLUTEN-BARLEY, 7 MILK)

CARVED SIRLOIN STEAK SERVED WITH PORT JUS, BRAISED ONION,
BAKED PORTOBELLO MUSHROOM AND GRATIN POTATOES
(12 SULPHITES, 3 EGGS)

SEARED SALMON SERVED WITH EGG NOODLES AND STIR-FRIED VEGETABLES,
FINISHED WITH A ZESTY LEMON DRESSING AND FRESH GARNISH
(4 FISH, 7 MILK)

RUMP LAMB SERVED WITH A CRISPY POTATO CAKE, SMOOTH PARSNIP PURÉE,
AND A MINT PESTO, FINISHED WITH CRISPY PARSNIP SHAVINGS
(€6.00 SUPPLEMENT CHARGE)
(7 MILK, 8 NUTS)

CASHEW AND CHESTNUT ROAST, CARROT PURÉE
WITH SWEET POTATO CHIPS
-VEGAN-
(1 WHEAT-GLUTEN, 8 NUTS, 9 CELERY)

DESSERT

ASSIETTE OF DESSERTS
(1 WHEAT-GLUTEN, 7 MILK, 3 EGGS)

WHEAT (1) - CRUSTACEANS (2) - EGGS (3) - FISH (4) - PEANUTS (5) - SOYBEANS (6) - MILK (7) - NUTS (8)
- CELERY (9) - MUSTARD (10) - SESAME (11) - SULPHITES (12) - LUPIN (13) - MOLLUSCS (14)