

# NEW YEAR EVE MENU

€59.00 PP ✨

ENJOY GLASS OF BUBBLY PROSECCO ON ARRIVAL

## STARTER

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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

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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 )

GRILLED SEABASS SERVED WITH STEAMED RICE AND SAUTÉED BABY PAK CHOI,  
ACCOMPANIED BY A GRILLED LIME  
( 1 MILK, 4 FISH)

CASHEW AND CHESNUT ROAST, CARROT PUREE WITH SWEET POTATOE CHIPS  
(1 WHEAT-GLUTEN, 8 NUTS, 9 CELERY)  
-VEGAN-

## DESSERT

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

### ALLERGENS

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)