

Sample New Year's Menu

Welcome Cocktail

Starters

Smoked Butternut Squash & Roast Sweet Potato Soup

Homemade Goose Liver Parfait, with Toasted Brioche, Cherry Gel, Rocket & Cranberry Salsa

Lobster & Argentinian Prawn Vol au Vent in a Prawn Bisque Cream, Topped with Shaved Vegetable Salad & Yuzu Dressing

Golden Fried Wild Mushroom Arancini with Black Truffle Aioli

Mains

Salmon en Croute with Spinach Stuffing, Confit Fondant Potatoes, Pickled Asparagus, Roast Tomato Sauce, Basil Emulsion

Slow Roasted Guinea Fowl served with Sarladaises Potatoes, Purple Broccoli, Wild Mushrooms, Sherry & Port Jus

Chestnut Wellington, served with Beetroot Hummus, Candied Golden Beetroot, Thyme infused Goats' Cheese, Sage Crisps

12oz Sirloin Steak served with Portobello Mushroom, Shallot Chutney, House Fries & choice of Pepper Sauce, Béarnaise Sauce, Garlic Butter (€15 supplement)

Desserts

Homemade Banoffee Pie, served with Salted Chocolate Ganache, Chocolate Sauce & Chocolate Shavings

Homemade Baileys Crème Brûlée served with Candied Blackberries & Sable Biscuit

Les Jamelles Poached Pear with Spiced Mascarpone Mousse & a Cinnamon Tuille

Tea / Coffee

Prosecco Midnight Toast