



NEW YEARS EVE SET MENU



3 Courses €50 per person
including a glass of prosecco per person

STARTERS

WATERFALL FARM VEGETABLE SOUP

Warm Guinness bread (1a/12)

PARMA & HERTIAGE TOMATO CAPRESE

Mozzarella, basil, balsamic, olive oil (2/4/7)

SMOKED SALMON TARTLET

With mixed salad, beetroot, roast cherry
tomatoes (3/4/7/12)

MAIN COURSES

BLACK PEPPER CRUSTED IRISH BEEF

with Yorkshire Pudding and a Red Wine Jus (1/3/7/12)

CRISPY FILLET OF COD LOIN

Served with Potato Gratin, Smashed Peas, Dill and Caviar Butter Sauce (4/7/8/12)

ROAST CROWN OF HAND CARVED TURKEY WITH HONEY GLAZED HAM

Homemade traditional Stuffing & Red Wine Jus (1/3/7/9/12)

DESSERTS

APPLE CRUMBLE

Vanilla ice cream (1/3/7)

WARM CHOCOLATE BROWNIE

Vanilla ice cream, strawberries (3/6/7)

BAILEYS CHEESECAKE

With cream (3/7)

ALLERGEN LIST: 1. Gluten 1a. Wheat 1b. Rye 1c. Barley 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya 7. Milk
8. Nuts 8a. Walnuts 8b. Cashew 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs

