NEW YEARS EVE SET MENU

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

STARTERS

BUTTERNUT SQUASH SOUP
Warm Guinness bread (1a/12)

CRISPY CHICKEN WINGS
Choice of house buffalo hot sauce or bourbon BBQ. Blue cheese dip, celery sticks (3/6/7/9/12)

CHILLI PRAWNS IN GARLIC BUTTER
Toasted sourdough (1/2/7)

MAIN COURSES

GRILLED 8oz SIRLOIN
Chunky chips, choice of peppercorn sauce, garlic butter or red wine jus (7/10/12)

WILD ATLANTIC SALMON
Beurre blanc, tender stem broccoli, creamy mash (4/7/8/12/14)

CHICKEN SUPREME
Truffle mash, onion purée, tender stem broccoli, red wine jus (7/12)

TRUFFLE & WILD MUSHROOM LINGUINI
Creamy truffle sauce, wild mushrooms, white wine, shaved parmesan (1/7/12)

DESSERTS

WINTER BERRY CRUMBLE
Vanilla ice cream (1/3/7)

WARM CHOCOLATE BROWNIE
Vanilla ice cream, strawberries (3/6/7)

SELECTION OF IRISH ICE CREAM
Ask your server for today's flavours (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