NEW YEAR'S EVE MENU

3-course for €60pp including a glass of prosecco

STARTERS

VELOUTÉ OF ROASTED BUTTERNUT SQUASH
Toasted pumpkin seeds & warm Guinness bread *(1/1a/7)*

SEARED SLIGO BAY SCALLOPS
Black pudding & silken celeriac purée *(1/7/9/14)*

CRISPY CHICKEN CROQUETTES
Roasted garlic aioli *(1/3/7/10)*

ATLANTIC SALMON PARFAIT
Lemon & fresh dill & brioche bread *(1/1a/3/4/7)*

MAINS

BRAISED FEATHERBLADE OF PRIME IRISH BEEF
Pommes purée, honey-glazed carrots, parsnips & sauce chasseur *(1/7/12)*

FILLET OF GRILLED COD
Creamy mash, Romesco sauce, charred tenderstem broccoli, toasted almonds & white cream *(1/4/7/8)*

DUO OF IRISH BRAISED PORK
Pork belly, grilled pork steak, champ potato, cauliflower textures, cider glaze & golden raisins *(7/9/12)*

SUPREME OF CHICKEN
Potato gratin, pan-fried chorizo and spring onion, tarragon-roasted carrots & smoked garlic sauce *(7/9/12)*

PAN-SEARED ATLANTIC SALMON
Potato fondant, curried cauliflower, wilted spinach & onion velouté *(4/7)*

CHARRED SPICED CAULIFLOWER STEAK
Hummus, chilli pepper and coriander dressing & cherry tomatoes *(11)*

DESSERTS

TIRAMISÙ TRADIZIONALE
Vanilla ice cream *(1/3/7)*

LEMON CHEESECAKE
Winter berries, vanilla Chantilly and raspberry coulis *(1a/3/7)*

CLASSIC STRAWBERRY PAVLOVA
Chantilly cream *(3/7)*

WARM CHOCOLATE FONDANT BROWNIE
Vanilla ice cream *(1/1a/3/7)*

IRISH ICE CREAM SELECTION
Strawberry, vanilla, chocolate *(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. Cashews 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs