NEW YEAR'S MENU

STARTERS

VELOUTÉ OF ROASTED BUTTERNUT SQUASH **8.95**
Toasted pumpkin seeds & warm Guinness bread *(1/1a/7)*

SEARED SLIGO BAY SCALLOPS **15.95**
Black pudding & silken celeriac purée *(1/7/9/14)*

CRISPY CHICKEN CROQUETTES **11.95**
Roasted garlic aioli *(1/3/7/10)*

ATLANTIC SALMON PARFAIT **12.95**
Lemon & fresh dill & brioche bread *(1/1a/3/4/7)*

MAINS

BRAISED FEATHERBLADE OF PRIME IRISH BEEF **24.95**
Pommes purée, honey-glazed carrots, parsnips & sauce chasseur *(1/7/12)*

FILLET OF GRILLED COD **26.95**
Creamy mash, Romesco sauce, charred tenderstem broccoli, toasted almonds & white cream *(1/4/7/8)*

DUO OF IRISH BRAISED PORK **23.95**
Pork belly, grilled pork steak, champ potato, cauliflower textures, cider glaze & golden raisins *(7/9/12)*

SUPREME OF CHICKEN **23.95**
Potato gratin, pan-fried chorizo and spring onion, tarragon-roasted carrots & smoked garlic sauce *(7/9/12)*

CHARRED SPICED CAULIFLOWER STEAK **18.95**
Hummus, chilli pepper and coriander dressing & cherry tomatoes *(11)*

DESSERTS

TIRAMISÙ TRADIZIONALE **8.95**
Vanilla ice cream *(1/3/7)*

LEMON CHEESECAKE **8.95**
Winter berries, vanilla Chantilly and raspberry coulis *(1a/3/7)*

IRISH ICE CREAM SELECTION **8.95**
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