



## New Years Eve Menu

*Amuse Bouche*

### To Start

Broccoli & Almond Soup  
Duck Leg Confit, Roasted Chicory, Orange Sauce  
Smoked Mackerel Pâté, Pickled Cucumber, Sourdough Crostini  
Bally Chilli & Honey Goats Cheese & Beetroot Tart, Rocket & Hazelnut Pesto  
Limerick Ham Hock Terrine, No.1 Piccalilli, Lavosh Crackers



### Main Course

Braised Beef Cheek Wellington, Potato Rosti, Carrot Purée & Pearl Onions  
Pan Fried Monkfish Cheek, Creamed Saffron Orzo, Broccolini  
Chicken & Chestnut Galantine, Marquise Potato, Cauliflower Gratin  
Butternut Squash Risotto, Chive Crème Fraîche  
10oz Char-Grilled Dry Aged Rib-Eye Steak, Chips, Rocket Salad, Béarnaise \*

**Served with a selection of Seasonal Vegetables and Potato**



### Dessert/ Cheese

Cherry & Chocolate Financier, Mulled Wine Ice Cream  
Roasted Pear, Candied Walnut, Spice Cake, Orange Sorbet  
Christmas Pudding, Brandy Anglaise  
Irish Cheese Board of Little Milk Co. Blue, Mossfield Gouda,  
Cooleeny Camembert, Quince, Grapes & Crostini

*Tea/ Coffee/ Herbal Selection*

**€55pp**

\* Supplement of €9 applies to this dish. All dishes are prepared fresh to order with seasonal produce that may change subject to availability

