

FIFTY NINE REPUBLIC

NEW YEAR'S EVE 2024

AMUSE

Mini beetroot tartlet with prawn mousse and fried crab
Pork, turkey and brie sausage rolls
Asparagus and truffle arancini (v)

STARTER

Beef tartare with a foie gras pate served with toasted croutes
or
Cacio e pepe risotto topped with fried lobster bites and truffle shavings
or
Pumpkin ravioli tossed in a sage cream sauce fried brie bites and spiced walnuts (v)

INTERMEDIATE

Lentil and coconut soup served with toasted pita (v)

MAINS

Classic beef Wellington wrapped in mushroom duxelles, Parma ham
and puff pastry served with truffle mash potato, sautéed Brussel sprouts
or
Duo of turbot, pan fried turbot with a caper butter and tempura turbot
with tartare sauce served with asparagus and dauphinoise potatoes
or
Baked portobello mushroom, stuffed with a mushroom gratin and topped with gorgonzola,
served with a side of wild mushroom arancini (v)

DESSERT

Black Forest cake served with Amarena cherries and cherry popping candy
&
Chocolate and peanut butter tart

TO CELEBRATE

Rum and chocolate truffles and assorted macarons
&
Glass of Baron De Rothschild Brut Champagne

€160 per person
First seating 6.30-9.00pm / Second seating 9.30pm to late

