

NEW YEAR'S EVE 2023

AMUSE

Pork and brie sausage rolls Smoked salmon and caviar croute Mushroom and truffle arancini (v)

STARTER

Beef carpaccio, fried burrata cheese with a truffle honey dressing, topped with truffle shavings

Lobster bisque risotto tossed with fresh shellfish, fresh basil and finished with lemon zest or

Pumpkin ricotta ravioli tossed in sage cream topped with spiced walnuts (v)

INTERMEDIATE

Lentil and cumin soup topped with toasted pita bread (v)

MAINS

Classic beef Wellington wrapped in mushroom duxelles, Parma ham and puff pastry served with truffle mash potato, sautéed Brussel sprouts

Pan seared Scottish scallops and prawn croquettes served with a pea puree, cauliflower couscous and crispy pancetta

Stuffed Chinese cabbage, wild rice, mushrooms served with dauphinoise potatoes (v)

DESSERT

Chocolate dome, filled with dark chocolate ice cream, on a base of milk chocolate fondant, served with orange filled macarons and hot grand marnier sauce

TO CELEBRATE

Chocolate truffles, mini lemon meringues, macarons & Glass of Baron De Rothschild Brut Champagne

€150 per person
First seating 6.30-9.00pm / Second seating 9.30pm to late

