



new years eve dining



to start

homemade seafood chowder
smoked fish, shellfish, white wine & herb velouté, homemade guinness bread
crumbed turkey croquettes
creamy bechamel sauce with turkey leg, homemade bacon jam
warm brie parcels
brie wrapped in filo pastry, pickled red onion, candied walnuts, micro cress salad
classic caesar salad
baby gem, smoked bacon lardons, focaccia croutons, parmesan shavings, caesar dressing
beetroot & goats' cheese salad
roasted & pickled beets, goats' cheese crumb, toasted pine nuts, mustard dressing


the main event

homemade lamb burger
cranberry relish, wilted baby spinach, tomato, pickled red onion, grilled goats' cheese, hand cut chunky chips
8oz ribeye steak
confit tomato, portobello mushroom, fondant potato, tobacco onion rings, veal jus
crisp confit chicken
potato purée, wilted spinach, toasted pine nuts, lattice potato, chicken jus
pan seared duck breast
parsnip crisp, pomme purée, red wine and blackberry jus
pan fried hake
puy lentils, organic carrots, smoked pancetta
spinach & ricotta tortellini
creamy tomato sauce, parmesan shavings, confit cherry tomato

desserts

crème brûlée
homemade
almond shortbread, fresh Irish berries
ferrero rocher cheesecake
white chocolate and toasted hazelnut crumb, fresh cream
fitzwilliam christmas pudding
crème anglaise, cinnamon ice-cream

selection of teas or freshly brewed coffee included



two-course menu €40.00 per person three-course menu €50.00 per person

