

NEW YEARS EVE MENU

€125pp

Glass of Prosecco on arrival

Entertainment with **DJ KC Jones & DJ Louis J Francis**

Amuse bouche




Smoked haddock, potato & onion soup finished with cream, served with bread  




Scallops wrapped in pancetta, leek fondue & a brandy cream sauce   



Fresh lobster ravioli topped with fresh truffle   

Foie gras parfait, caramelised apple, cider reduction, toasted brioche   



Lemon sorbet with limoncello 


Beef fillet steak rossini on brioche topped with foie gras,   
port wine reduction, dauphinoise potatoes and roasted winter vegetables (served medium)

Trio of pork fillet, belly & black pudding, croquettes, sage & apple puree,   
red wine reduction, fondant potatoes

Turbot fillet with king prawns, champagne & chive sauce,  
crushed potatoes and winter vegetables

Filo parcel filled with lentil, sweet potato & goats cheese on a romesco sauce  

Strawberry millefeuille with chantilly & vanilla cream, with raspberry coulis  

Chocolate & praline tart with white chocolate coulis  

Sticky toffee pudding with ice cream & butterscotch  

French, Italian & English cheese selection, chutney, grapes and crackers  

