

New Year's Eve Dinner

AMOUSE BOUCHE

STARTERS

Confit Duck Leg Terrine
Fig compote, pistachio crumb

Seared King Scallops
Parsnip puree, parsnip crisp

SORBET

Champagne Sorbet

MAIN COURSES

Aged Irish Beef Fillet
Flat cap mushroom, potato fondant, red wine jus

Pan Fried Fillet of Halibut
Asparagus, mussels, butter sauce

Risotto of Celeriac
Gruyère cheese

DESSERTS

Chocolate and Praline Torte
White chocolate cream

Selection of Irish Cheeses
Fig chutney, grapes



Allergen information is available from our team when selecting menu items.
Please note that all 14 allergens are openly used throughout our kitchen. Therefore, trace amounts may be present at all stages of cooking.
All of our beef, free range chicken and eggs are sourced from Irish Producers.