

# NEW YEARS EVE MENU TO START



CREAM OF BUTTERNUT SQUASH SOUP  
Flavoured With Kaffir Leaves & Chestnuts  
( 4,9,14 )

SLOW CONFIT IRISH DUCK LEG  
Braised Red Cabbage, Star Anise, Pomegranate Orange Reduction  
( 9,11,14 )

TIAN OF CRABMEAT & SHRIMP  
Crushed Avocado, Crème Fraiche, Capers Salsa & Local Black Hill Farm Salad Leaves  
( 4,5,11,14 )

BLUEBELL FALLS GOATS CHEESE  
With Caramelised Onions, Toasted Walnuts, Poached Peach & Kingdom Bakery Sourdough Toast  
( 1,wheat, 3,walnuts,4,11,14 )

## MAIN COURSE



8OZ HEREFORD STRIPLOIN STEAK  
Served With Celeriac Purée, Flat Cap Mushrooms & Shallots  
( 4,9,14 )

BAKED SALMON EN CROUTE  
Broccoli Puree, Prawn Wonton, Parsley Potato, Tomato Beurre Blanc  
( 1 ( wheat ) 4,5,8,14 )

SUPREME OF CHICKEN  
Stuffed With Mushrooms, Bacon & Pea Velouté, Steamed Broccoli, Creamed Potato  
( 4,9,14 )

ROASTED BUTTERNUT SQUASH RISOTTO  
Garden Peas, Brussels Sprouts, Roasted Chestnuts & Parmesan Shavings  
( 4,9,14 )

## DESSERT

FESTIVE ASSIETTE OF DESSERT

Chocolate Fondant  
Christmas Pudding With Brandy Acquire  
Apple Chestnut Crumble & Crème Anglaise  
( 1 ( wheat ) 3 ( almond ) 4,7,13,14 )



€55 pp