



# New Year's Eve Gala

€59.95pp

## Prosecco Royale

Creme de Cassis | Lemon Juice | Winter Berries

## Starters

### HEARTY ROOT VEGETABLE SOUP

Parsley | Fresh Cream | Wheaten Bread | Wh M

### BAILEY & KISH ORGANIC IRISH SMOKED SALMON

Celariac | Fennel | Walnut Oil | Ce F N

### ST TOLAS GOATS CHEESE & BEETROOT SALAD

Toasted Walnuts | Mixed Leaves  
Lemon & Honey Oil | NMuM

### CRISPY CHICKEN WINGS

Either Hot & Spicy or BBQ Sauce

Toasted Sesame Seeds, Blue Cheese Sauce,  
Celery Stick | CE E M Mu Ss

## Champagne Sorbet

Lemon Preserve | Fresh Mint

## Main Courses

### BRAISED IRISH BEEF IN GUINNESS EXTRA STOUT

Parsnip Crisps | Sweetened Carrots | Chefs Potatoes | Wh Ba Ce Mu Su

### WILD WICKLOW MUSHROOM VOL AU VENT

Rocket | Truffle Oil | M Wh Su

### PRIME IRISH RIBEYE STEAK

Brandy Pepper Sauce | Home Fries | Sautéed Mushrooms & Onions | Su M

### SUPREME OF IRISH CHICKEN

Mixed Herb Stuffing | Gin Sauce | Wh Su

### OVEN ROASTED SALMON

Preserved Lemon & Tartare Cream | M Su

*All Main Courses (except Steak) are accompanied by Chef's Potatoes & Vegetables*

## Desserts

### FESTIVE DESSERT PLATE

Chocolate Fudge Brownie | Apple Pie  
Lemon Cheesecake | N Wh E M

*Accompanied by Freshly Brewed Tea or Coffee*

Allergens: Wh Wheat | Ba Barley | Oa Oats | Ry Rye | Ce Celery | Cr Crustaceans | E Eggs | F Fish | L Lupin | M Milk | Mu Mustard | N Nuts | P Peanuts | SeSe Sesame Seeds | So Soybeans | Su Sulphites | SD Sulphur Dioxide |