



€59.95pp

New Years Eve Gala

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 |