

New Years Eve 2017
Gala Menu

Cranberry Champagne Sea Breeze ^{Su}



Winter Vegetable Soup ^M
Served with House Bread Basket ^G

Wood Smoked Irish Salmon ^{G F}
Caper Citrus Vinaigrette, Fresh Dill

Baked Goats Cheese ^{M N}
Roasted Red Pepper, Torn Basil

Wild Mushroom Vol Au Vent ^{M G Su}
Oven Fresh Pastry, Blended Cream & Cepes



Steak & Chips ^{(Supp 7.00) M Su}
9 oz of Prime Irish Sirloin Cooked to Taste
Served with Pepper Sauce or Garlic Butter

Roast Stuffed Chicken Wrapped in Bacon ^{M G Su}
Served with Champagne Mushroom Sauce, Chef's Potatoes & Vegetables

Fillet of Salmon ^{F M}
Served with Lemon Butter, Chef's Potatoes & Vegetables

(V) Porcini & Truffle Risotto ^{C S Su}
Arborio Rice with Market Fresh Porcini and Drizzled with Truffle Oil



Festive Dessert Plate
^{M G C E M F Mu Ss N P Cr Mo Su S}



€30 per person

Allergens

G: Contains Gluten C: Celery E: Eggs M: Milk F: Fish Mu: Mustard SS: Sesame Seeds
N: Nuts P: Peanuts Cr: Crustaceans Mo: Molluscs (Shellfish) Su: Sulphites S: Soya L: Lupin

