



NEW YEARS EVE DINNER MENU

FIVE COURSE MENU €49 INCLUDING A GLASS OF PROSECCO

Starters

ORANGE SCENTED CHICKEN LIVER PATE with a Spiced Tomato & Red Pepper Relish & Mini Round Toast (2,7,14)

GOLDEN FRIED BRIE WEDGES with a Red Currant & Rocket Salad finished with Red Onion Marmalade (2,4,7)

CHICKEN WINGS WITH CELERY SPEARS & A RANCH DIP (1,4,7)

Choose Your Dip: Soy & Sesame (12,13) Or Sweet & Sticky BBQ (5,14) Or Our House Hot Sauce (7)

CHICKEN & MUSHROOM VOL AU VENT (2,4,7,10,14)

CLASSIC CAESAR SALAD with Torn Romaine Leaves, Garlic Croutons,
Finely Grated Parmesan and Crisp Smoked Bacon and Light Caesar Dressing (2,4,5,7)

Soup

CREAMY CARROT & CORIANDER SOUP Served with Freshly Baked Breads (1,2,7,14)

Mains

GRILLED FILLET OF FRESH COD wrapped in Smoked Pancetta, Pea Puree, Chargrilled Asparagus, Homemade Hollandaise Sauce(4,5,7)

SURF & TURF FILLET STEAK with Garlic Cream, Pink Tail Prawns, Wholegrain Mustard & Chive Potato Cake, Crisp Kale (5, 7) (supplement €5pp)

CHARRED SUPREME OF CHICKEN with Creamed Potato, Long Stem Broccoli and a Wild Mushroom Sauce (7,9,14)

10OZ IRISH SIRLOIN STEAK with a House Rub, Sautéed Button Mushrooms, Onion Strings & a Choice of Sauce and Side of your choice (2,14)

LEEK & MUSHROOM TART with Salt & Pepper Crust, Crisp Mozzarella, Panko Top Champ & Roasted Vegetables (1,2,4)

Dessert

PROFITEROLES Cream Filled with Warm Chocolate Sauce (2,4,7)

STICKY TOFFEE PUDDING with a Butterscotch Sauce & Vanilla Ice Cream (4,7)

MALTESER CHEESECAKE with Chantilly Cream & Milk Choi Sauce(2,4,7,14)

FRESH FRUIT PAVLOVA served with Mango Coulis & Chocolate Shavings (4,7)

HOMEMADE APPLE PIE with Creme Anglaise & Vanilla Ice Cream (2,4,7)

FRESHLY BREWED BEWLEYS TEA OR COFFEE

Allergens: 1.Celery, 2. Cereals containing gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Mollusc, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide (Sulphites)

"All meats are guaranteed Irish"