



NEW YEAR'S EVE MENU 2017 FOR APERITIF & THE FISH MARKET – €45 per person

AMUSE BOUCHE

CREAM OF JERUSALEM ARTICHOKE & WHITE BEAN SOUP (GF) (V)

With Truffle Brioche & Chargrilled Onion Oil

HOMEMADE CHICKEN LIVER PARFAIT

Served with Redcurrant Chutney, Melba Toast & Green Dressed Salad

ARANCINI (V)

Risotto Rice, flavored with Sundried Tomatoes, Buffalo Mozzarella & Basil, finished with Panko Crumb.

PAN SEARED ATLANTIC SCALLOPS & DE ROISTE BLACK PUDDING

With Cauliflower Puree, Apple Textures & Pea Shoots

DRY AGED FILLET OF HEREFORD BEEF

With Duck Fat Fondant Potato, Cauliflower Puree,

Wild Mushroom Fricassee & Red Wine Veal Jus

PAN FRIED SEA BASS FILLET

Served with hand rolled Crab and Prawn Tortellini in a Samphire and Chilli Butter Emulsion

PAN ROASTED SLANEY VALLEY LAMB RUMP

With Parmesan Mash, Tender Stem Broccoli with Anchovy Butter,

Carrot & Cumin Puree, Lamb Jus & Crispy Salted Capers.

CASHEL BLUE, PEAR & CAVOLO NERO RISOTTO

Served with Walnut Pangrattato

CLASSIC CRÈME BRULÉE

Prosecco Infused Berries & Vanilla Short Bread

LEMON TART

With Raspberry Sorbet and Clotted Cream

DARK CHOCOLATE FONDANTS

With Orange Sorbet and Chantilly Cream

TWICE OAK SMOKED GUBBEEN CHEESE

Pear & Apple Winter Chutney, Charcoal Crackers & House Port

FRESHLY BREWED TEA/COFFEE & PETIT FOURS