



NEW YEARS EVE DINNER MENU

FIVE COURSE MENU €49 INCLUDING A GLASS OF PROSECCO

Starters

ORANGE SCENTED CHICKEN LIVER PATE with a Spiced Tomato Relish, Crisp Melba Toast (2,4,7,14)

POACHED PEAR & GOATS CHEESE SALAD Crisp Arugula , toasted walnuts, balsamic glaze (7,10)

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

WILD MUSHROOM AND FRESH BASIL Served with Freshly Baked Breads (1,2,7,14)

Mains

PAN FRIED FILLET OF HAKE Crisp chorizo, crushed baby potatoes, roasted vine tomatoes , lemon & fresh parsley butter (2,5,7)

SLOW BRAISED BEEF CHEEK Wholegrain champ mash, Parsnip puree, baby carrots, Red wine Jus (1,7,9,14)

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

100Z 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)

LIMONCELLO CHEESECAKE with Fresh Raspberries(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"