

NEW YEARS EVE DINNER MENU

4 course €39.00

Glass of Prosecco

Soup of the Day (V) (ACF)

Served with Our Own Rustic Brown Soda Bread

Duck Liver Parfait (ACF)

Berry Compote, Orange Gel, Toasted Brioche, Winter Leaves

Smoked and Fresh Seafood Chowder (ACF)

Served with Our Own Rustic Brown Soda Bread

Harrys Hot and Sticky Wings (CF)

Confit Chicken Wings in a Spicy House Made Glaze, Cashel Blue Dip and Celery

Pan Fried Doonbeg Crab Claws (ACF)

Chilli, Ginger and Garlic Butter, Toasted Sourdough Bread

Barbary Duck Breast (ACF)

Duck Leg and Chorizo Croquette, Gratin Potato, Duck Jus

9oz Angus Striploin (ACF)

Mushroom Ketchup, Charred Shallots, Roast Mushroom & Twice Cooked Chips.
Served with Pepper Sauce, Garlic Butter or Red Wine Jus

Pan Roasted Supreme of Chicken (ACF)

Mashed potato, root vegetable gratin, Braised Kale

Fresh Grilled Plaice (ACF)

Buttered Green Vegetables, Lemon & Caper Hollandaise, Whipped Mashed Potatoes

Wild Mushroom & Green Vegetable Risotto (V) (CF)

Winter Leaves, Tarragon Dressing

Chocolate, Chocolate, Raspberry

Rich Chocolate Mousse in a Dark Chocolate Shell, Raspberry Gel, Raspberry Sorbet

Whiskey Parfait (ACF)

Jameson Truffle, Soaked Apricots & Raisins

Vanilla Panna Cotta (V) (CF)

Mixed Berry Compote, Fresh Honeycomb

Apple & Berry Crumble

Butterscotch Sauce, Vanilla Ice Cream, Toasted Almonds

Freshly brewed tea or coffee

WE PROUDLY SOURCE INGREDIENTS LOCALLY

C.S. Fish Doonbeg Seafood. Gold River Farm Wicklow, Enda Ahernes Butchers Limerick,

(V) – Vegetarian (CF) – Coeliac Friendly (ACF) – Available Coeliac Friendly

For details of all allergen information, please ask your server

WE SERVE ONLY IRISH BEEF