



## New Years Eve Dinner Menu

### Amuse-Bouche

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#### MARINATED STONE BASS

samphire, squid ink tuille  
(5,9)

### Starters

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#### BUTTERNUT SQUASH SOUP

soda bread, irish butter  
(11 wheat)

#### TRIO OF QUAIL

confit quail drumstick, quail croquette, quail egg, green apple slaw  
(2, 9)

#### GOATS CHEESE WITH A RED PEPPER TUILLE

beetroot carpaccio, honey glaze black fig, red sorrel  
(2,9)

#### WINTER VEGETABLE SOUP

soda bread, irish butter  
(11 wheat)

### Sorbet

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#### WILD BLACKBERRY SORBET

Hennessy brandy syrup

#### Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)  
*Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14 allergens are used in the Kitchen*



## Mains

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### STUFFED CANNELLONI (V)

spinach, mushroom & ricotta with basil and tomato sauce  
(2, 11 wheat)

### RACK OF LAMB

inch house black pudding sausage, pomme anna, pear, parsnip  
(2, 9)

### BUTTER POACHED HALIBUT

leek fondue, pea and parsley sauce, gruyere crumbs  
(2, 5, 9, 13)

### 7OZ FILLET STEAK

dauphinoise, glazed carrots, crushed garlic baby potatoes  
(2, 8, 9)

## Dessert

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### VANILLA BEAN CHEESECAKE

citrus ice cream, fruit coulis  
(1, 2, 9)

### APPLE CRUMBLE

oats, anglaise sauce  
(1, 2, 9, 11 oats)

### WARMED CHRISTMAS PUDDING

crème anglaise  
(2, 9)

## Tea/Coffee

€55

**Menu is subject to seasonal product changes**

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