



NEW YEARS EVE MENU

Three courses served family-style

AMUSE

Mini crab cake, avocado mousse

STARTERS

Seared scallop, cauliflower, chorizo, scallion oil

Beef carpaccio, brioche, sunchoke, olive oil

Winter salad, radish, apple, buttermilk dressing, walnuts

INTERMEDIATE

Whole sea bass, ponzu, spiced root vegetables

MAIN

Tenderloin, potato pavé, peppercorn sauce, baby carrots

DESSERTS

66% chocolate mousse, almond pops

Mini sticky toffee pudding, mascarpone cream

Citrus and raspberry tartlet

€78 per person

DIETARY REQUIREMENTS

Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.

