

New Years Eve Dinner Menu - €90pp

**1 Cocktail Included Per Person Upon Arrival**

Paloma - Olmeca Altos Tequila, Grand Marnier Liquer, Lime, Grapefruit Soda 13

OR

Early 30’s - Gunpowder Gin, Maraschino Pear, Absinthe, Raspberry, Lime 13

**Bites**

Gordal Olives Marinated in Orange, Rosemary and Chilli €5.25 4, 8, 12, 13

Smoked Almonds €6.25 1A, 2, (Almond/Peanut)

**Canapes**

Oaksmoke Bakery Sourdough 1A

Nori Cracker, Taramasalata, Lovage 1A,4,7,8,9,12,13

Joo’s Korean Fried Chicken, Ranch Dressing, House Pickles, Dill 1A,4,8,9,10,11,12,13

Potato Hash, Smoked Gubeen Custard, Caramelised Onion, Chive 4,7,12,13

 **Starter****s**

Cured Organic Salmon, Horseradish Cream, Crab, Smoked Potato, Pickled Cucumber 4,5,8,12,13

Chicken Liver Parfait, Port Baked Figs, Toasted Brioche, Pistachio 1A, 3 (Pistachio), 4, 7, 11, 12,13

Glazed Beef Short Rib, 24 Month Aged Parmesan Agnolotti 1A, 4,7,9, 13

Spiced Chestnut Soup, Poached Quince, Roasted Artichoke 3 (Chestnut), 4, 13

**Mains**

Iberico Pork Presa, Crispy Belly, Irish Tenderstem Broccoli, Fried Polenta, Chimichurri 4, 9, 11, 12, 13

Loin of Fallow Venison, Jerusalem Artichoke, Glazed Maitake Mushrooms, Cavolo Nero, 4,7,9,12,13

Roasted Halibut, Celeriac Velouté, Seaweed Buttered January King Cabbage, Mussels 6, 8, 9, 13

Mushroom Pithivier, Truffle and Knockanore Sauce, Organic Irish Leaf Salad 1A, 4, 7, 9, 11, 12,13

**Sides**

Chips €6.25

Roasted Cauliflower, Miso Butter, Hazelnut €7.75 3 (Hazelnut), 4, 10, 13

Fried Potimarron Pumpkin, Stracciatella, Pumpkin Seed and Chilli Rayu €7.75 1A, 4, 10, 11, 13

**Sharing Option for 2**

Chargrilled John Stone Tomahawk Steak, Fries, Dressed Organic Leaves, Smoked Bordelaise Sauce, Bearnaise, Chimichurri €122

1A,4,7,9,11,12,13

**Desserts**

Carrot Cake, Spiced Raisins, Walnut Crumble, Cream Cheese 1A, 3(Almond, Walnut) 4, 7, 13

Warm 70 % Chocolate Mousse, White Chocolate Bavarois, Salted Caramel, Tonka Bean Ice Cream 1A, 4, 7, 13

Vanilla and Passion Fruit Cheesecake, Mango Sorbet 1A, 4, 7, 13

Selection of Cheese, Pear Chutney, Sheridan’s Crackers **(€4 supplement)** 1A, 4, 11, 13, 14

**Some of our dishes contain the allergens listed below.**

1 Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum, 2. Peanuts, 3. Nuts (Almonds, Pistachio, Walnut, Hazelnut, Chestnut) 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites 14. Lupin

Origin of Beef: Irish. Suppliers: John Stone, McLoughlin Butchers

A 12.5% discretionary service charge will be added to tables of 5 or more. All gratuities and service charge are given directly to our staff.