



New Year's Eve

AMUSE BOUCHE

Caponata filled Choux, Black Olive Tuile | Red Pepper Puree | Basil 1a 3 6 7 12

ESTATE TASTER PLATE

Callan Ham Hock Croquette | Burnt Apple Puree | Grain Mustard 1a 3 6 7 10 12

Gratinated Clogherhead Crab | Lemon | Gran Padano 1a 2 4 7 12

St Ola Goats Cheese & Mandarin Cheese Cake | Estate Granola 1a 1d 3 6 7 8(Cashews)12

SORBET

Strawberry Sorbet with Raspberry Pieces | Estate Garden Mint

THE MAIN EVENT

Mature Irish Fillet of Beef

Grana Padano Potato Gratin | Celeriac & Black Truffle Puree | Crispy Savoy Cabbage |
Foie Gras Cream Sauce 7 12

Pan Seared Irish Halibut

Cannellini beans & Chorizo Ragout | Green Pea Puree | Spinach Crumble, Estate
Thyme Infused Butter Sauce 4 7 9 12

All Main Courses are served with Seasonal Vegetables 1a 3 6 7 12

SIDE DISHES

Herb Salted Fries 12 | Creamy Mash 7, 12 | House Leaf Salad- 12

Sauté Mushrooms | Sauté Onions | Honey Roast Vegetables

TO RING IN THE NEW YEAR

Champagne & Raspberry Choux

&

Chocolate & Baileys Duo 1a 3 6 7 12

ESTATE PETIT FOURS

Tea/ Coffee 1a 3 6 7(Almonds/ Pitachio) 12

1 = Cereals Containing Gluten 1a. Wheat- 1b Rye 1c. Barley 1d. Oats

2 = Crustacean 3 = Eggs 4= Fish 5 = Peanuts

6= Soybean 7= Milk 8 = Nuts 9 = Celery

10 = Mustard 11 = Sesame Seeds 12 = Sulphur Dioxide

13 = Lupin 14 = Mollusc