

NEW YEARS DAY LUNCH MENU

Including Complimentary Mulled Wine & Mince Pies

Homemade Celery, Leek and Smoked Bacon Soup

With Freshly Baked Breads

Golden Fried Black Pudding Croquettes

In a Hazelnut Crumb with Peppery Rocket and a Homemade Spiced Plum Chutney

Timbale of Ted Browne's Crab

Smoked Salmon, Poached Bay Prawns, Citrus Crème Fraiche and a Chervil and Pink Grapefruit Dressing

Smoked Duck Salad

Tossed with Fresh Figs, Toasted Chestnuts, Caramelised Red Onion, Focaccia Croutons, Baby Leaves and Raspberry Vinaigrette

Baked Goats Cheese Galette

Roast Butternut Squash, Marinated Red Pepper, Herb Salad and a Smoked Garlic and Truffle Dressing

Roast Striploin of Prime Hereford Beef

Root Vegetable Gratin, Crispy Shallots and a Dingle Whiskey Sauce

Baked Supreme of Chicken

Wild Mushroom and Leek Farce and a Marsala and Thyme Crème

Traditional Roast Turkey and Baked Ham

Rosemary and Garlic Stuffing, Port and Redcurrant Roast Gravy and Cranberry Sauce

Parmesan an Herb Crusted Hake

Baby Spinach Leaves and Sauce Vierge

Honey and Dijon Glazed Salmon Fillet

Set on a Herb Mash with a Creamy Shellfish Bisque

Risotto Verde

With Seasonal Greens, finished with Mascarpone and Pecorino

Steamed Chocolate and Clementine Pudding

Dark Chocolate and Cointreau Sauce and Vanilla Ice Cream

Tangy Lemon Posset

Fresh Raspberries and Homemade Shortbread

Homemade Christmas Pudding

Brandy Butter and Cinnamon Anglaise

Praline and White Chocolate Cheesecake

Frangelico Poached Pears and Toasted Almonds

Homemade Spiced Apple and Blackberry crumble

Ginger Ice Cream and Vanilla Custard

Price: € 35 pp