



NEW YEAR'S EVE MENU

3 COURSE MENU INCLUDING GLASS OF PROSECCO

STARTERS

Cream of Celeriac Soup (V)

Truffle oil & home-made brown bread (1,wheat,2,3,4)

Prawn Cocktail

Avocado purée, tomato, baby gem lettuce & Marie rose sauce (3,11)

Silver Hill Duck Croquettes

Pistachio, cranberry sauce & mixed leaf salad (1,wheat,3,4,9)

MAIN COURSES

Grilled Sirloin Steak

Fondant potato, roast cherry tomatoes, Portobello mushroom, tobacco onions & peppercorn sauce (2,4,13)

Roast Fillet of Cod

Potato gnocchi, chorizo, sweet stemmed cauliflower, chive beurre blanc (4,10)

Parma Ham Wrapped Supreme of Chicken

Fondant potato, carrot purée, wild mushrooms, tenderstem broccoli & chicken jus (3,4,13)

Mespil Penne Pasta (V)

Cherry tomatoes, bocconcini, basil & Parmesan cheese (1,wheat,4,9)

All mains served with Roast Winter Vegetables & Baby Potatoes

DESSERTS

Apricot & Pistachio Tart

Pistachio ice cream (1,wheat,3,4)

Baileys Panna Cotta

Almond biscotti crumb (1,wheat,3,4,9)

Opera Gateaux

White chocolate ice cream (1,wheat,3,4,9)

€ 45 PER PERSON

ALLERGEN INDEX

1 Gluten , 2 Celery, 3 Eggs, 4 Milk, 5 Mustard, 6 Soya, 7 Sesame, 8 Peanuts, 9 Nuts, 10 Fish, 11 Crustacean 12 Mollusc, 13 Sulphur Dioxide, 14 Lupin,

(V) Vegetarian Friendly Option

(V) Vegan Friendly Option