



NEW YEARS EVE MENU

Starter

French onion soup with French croutons.

Crab cocktail with brandy sauce and Melba toast.

Beetroot carpaccio with Cashel Blue, aged balsamic and walnuts.

Goat's cheese with red onion and large crouton muffin.

Main Course

Trio of Fish

Baked monkfish fillet, king's prawns and New Zealand mussels in cherry liqueur and orange sauce.

Duck Confit

Accompanied with dauphinoise potatoes and date creamy sauce.

Seabass

With parsley cream mustard and baby prawns.

Jack Daniel Rib-eye steak

With Dijon mustard creamy gravy.

Sweet/ Dessert

Strawberry & vanilla panna cotta.

Honeycomb cheesecake with strawberry compote.

Chocolate brownie with vanilla ice cream.

Mango sorbet and caramelised banana, mango compote.

Pineapple upside down pudding.

£100 Per Person. *A glass of champagne upon arrival

Menu