



NEW YEAR'S DAY LUNCH MENU



STARTERS

POTATO AND LEEK SOUP

Focaccia Croute, Truffle oil | 1, 7, 9, 12

MARINATED TIGER PRAWNS

Crisp Lettuce, Sundried Tomatoes, Avocado Puree, Maire Rose | 2, 3, 10

THYME ROASTED CHICKEN

Baby Gems, Crispy Croutons, Cherry Tomato, Parmesan Dressing | 1, 3, 7, 10

GOAT CHEESE MOUSSE

Beetroot gel, Candy Beetroot, Pear, Walnut | 1, 3, 7, 8C

MAINS

PAN SEARED FILLET OF SALMON

Roasted Fennel, Samphire, Champagne Veloute | 2, 4, 7, 9, 12

FREE-RANGE TURKEY

Baked Donegal Ham, Honey & Mustard glazed Chipolatas, Stuffing & Roast Jus | 1, 7, 8, 9, 10, 12

ROAST SIRLOIN OF PRIME IRISH BEEF

Yorkshire Pudding, Baby Turnips, Red Wine Jus | 1, 3, 7, 9, 12

ROOT VEGETABLE WELLINGTON

Asparagus, Baby Carrot, truffle sauce | 1, 3, 7, 12

**All Served with Creamy Mashed Potato, Garlic Roasted Potatoes, Root Vegetables,
and Tender Stem Broccoli**

DESSERTS

CHEF'S ASSIETTE OF DESSERTS

Glazed Chocolate Mousse, Pear & Almond Cake, Lemon Meringue Tart,
Salted Caramel Ice Cream | 1, 3, 6, 7, 8a

TEA, COFFEE & PETTIT FOURS

ALLERGENS

Gluten 1, Crustaceans 2, Eggs 3, Fish 4, Peanut 5, Soya 6, Milk 7, Nuts 8, Celery 9, Mustard 10, Sesame 11, Sulphur Dioxide 12, Lupin 13, Mollusc 14,
8A = Almond, 8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil, 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts