



New Year's Eve Menu

*Thai Marinated Tiger Prawns in a Crisp Coriander Tempura Batter served
with a Sweet Soya Dipping Sauce (1a) (2) (6)*

*Homemade Duck Liver Parfait Served with Grilled Sourdough Toast, Macerated Cherries and
A Raisin Chutney (1a) (7) (12)*

Pistachio & Cranberry Crusted Goats' Cheese with a Roasted Fig & Beetroot Salad (GF) (8f)

Classic Chicken Caesar Salad served with Garlic Croutons, Crisp Baby Gem Leaves, Parmesan Cheese, Bacon (1a) (3)(7)(10)

Slow Cooked Pork Belly with a Saffron & Apple Puree, Clonakilty Black Pudding Crumble, Cider Reduction (6)(7)(12)

Lightly Spice Roast Butternut Squash Soup with a Coriander Cream (9)(12)

*8hr Braised Feather Blade of Beef Served with a Guinness and Pearl Onion Jus,
Grilled Asparagus, Portobello Mushrooms, Creamy Mash (6)(7)(9)(12)*

*Pan Fried Fillet of Cod & Mussels served with Samphire & Tender stem Broccoli accompanied by a Potato Rosti
& Served with a Spinach & Pernod Sauce (4)(7)(9)(12)*

*½ Roast Duck on a Bed of Sauteed Red Cabbage, Roast Root Vegetables, Duck fat Potato Fondant
Served with a Morello Cherry, Cinnamon & Red Currant Jus (GF) (6)(7)(9)*

Wild Mushroom & Baby Spinach Tagliatelle with freshly grated parmesan, Basil Oil & Garlic Bread (7)(9)(12)

Slow Cooked Lamb Shank on a Bed of Roasted Root Vegetables, Creamy Champ served with a Rosemary & Mint Jus (GF) (6) (7)(9)(12)

*Pan Fried Fillet of Seabass served on a Bed of Wilted Pak Choi, Shoestring Carrots Courgettes
, Served with a Tinola Broth & Saffron Infused Basmati Rice (4)(9)(12)*

*Hereford Beef Burger, served with Carrigaline Garlic & Herb Cheese, In a Toasted Brioche Bun,
Accompanied by Salad, Fries & A Red Cabbage Slaw (1a) (3)(7)(10)(12)*

Traditional Christmas Pudding, brandy butter custard and fresh cream

Dark Chocolate Roulade with a Mascarpone Filling served with a Mulled Wine & Cranberry Compote

Meringue nest filled with Pineapple Compote, Vanilla Cremoso, Mango Sauce (GF)

Poached Pear and Amaretti Crumble Tart. With Chocolate Sauce. & Caramel Ice Cream

Chocolate & Orange Cheesecake Served with Hazelnut Praline

