

NEW YEAR'S EVE SET MENU



STARTERS

Crab Claw and Prawns

Shellfish bisque / toasted almond / chervil / puffed rice / samphire / chili (1,2,4,7,8) GF*

Foie Gras Parfait

Duck liver parfait / poached pear / lemon / tarragon / feuille de brick (1,3,7) GF*

Kothey Momo

Steamed and pan fried chicken gyoza / fresh herb salad / tomato peanut sauce (1,3,6,11,12)

Pumpkin Soup

Roasted pumpkin / rosemary / Parmesan & pine nut brittle / chive oil (7,8,12) GF, VE*

MAINS

Magret Duck Breast

Dauphinoise potato / butternut squash & bourbon purée / kumquats / roast onion / green beans / citrus glaze (7) GF

Chimichurri Chicken Supreme

Gratin potato / chorizo croquette / pickled red pepper / tenderstem broccoli / mojo sauce (1,3,7,12) GF*

Fillet of Halibut

Wild mushroom / tarragon / curly kale / pickled beech mushroom / walnut emulsion (4,8,12)

9 oz Sirloin Steak

McLoughlin Butchers 28-day dry-aged sirloin steak / garlic & parsley butter / peppercorn sauce / skin on fries (7)

Charred Hispi Cabbage

Seasonal vegetables / apple purée / toasted hazelnut / chickpeas / soft herbs / laska sauce (8,12) VE

SIDES *Add something extra to your dish*

Cajun corn ribs / black garlic mayo (3,7)	€7	Creamy mashed potato (7)	€6
Truffle & Parmesan skinny fries (3,7,12)	€7	Tenderstem broccoli / umami sauce / Parmesan (7)	€6
Mac & cheese (1,3,7)	€6	Pickled red onion rings (1,3,12)	€7

DESSERT

Churros

Fried churros / cinnamon sugar / roast banana ice cream / dulce de leche (1,7)

Enclosure Cheese Board

Selection of 3 Irish cheeses / grapes / truffle honey / chutneys / quince jelly / crackers (1,7,12)

Passion Fruit Pannacotta

Citrus pannacotta / passion fruit jelly / mango / coconut / white chocolate crumble (1,3,6,7,8)

ALLERGENS: 1-Cereals, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs, V-Vegetarian, VE-Vegan, VE*-Can be made Vegan, GF-Gluten Free, GF*-Can be made Gluten Free

A service charge of 10% will be added to tables of 8 or more. All service charge is split between our kitchen and our floor team. Our staff receive 100% of all tips.
Our beef is 100% Irish origin.