

NEW YEAR'S EVE SET MENU



STARTERS

Guinness Cured Smoked Salmon

Avocado / beetroot / dill / lemon / crème fraîche (1,4,7) GF*

Lambay Crab Claws & Prawns

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

Burrata

Baby artichoke / baba ghanoush / candied yuzu peel / walnuts / charred sourdough (1,7,8) V GF*

Hugh Maguire Smoked Black Pudding

Apple and vanilla puree / Pommery mustard butter sauce / watercress (1,3,7,10)

Foie Gras Parfait

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

MAINS

Roasted Halibut

Wild mushroom / saffron turnip / walnut emulsion / sunflower seed purée / crisp curly kale / tarragon (3,4,7,8) GF

Skeaganore Duck Breast

Celeriac purée / butternut squash / savoy cabbage / cherry / roast onion / citrus glaze / chicken jus (3,7,9) GF

Chicken Supreme

Gratin potato / roast shallot / baby leek / cep mushroom beignet / Alsace bacon / truffle sauce (1,3,7,12) GF*

Aubergine Steak

Walnut purée / hoisin peanut butter / red miso / charred baby artichoke / giant couscous (1,5,8) VE

Donadea Farm Wagyu Burger

Charcoal-roasted Wagyu burger / milk bun / sautéed onions / crispy shallots / truffle mayonnaise / Hegarty's Cheddar / triple-cooked beef dripping chips (1,3,7,12) GF*

Fish & Chips

Tempura monkfish / pickled vegetable salad / tarragon gribiche / cured egg yolk / triple-cooked chips (1,3,4,12)

9 oz Sirloin Steak

McLoughlin Butchers 28-day dry-aged sirloin steak / garlic butter / onion ring / truffle jus / skin-on fries (1,7)

DESSERT

Sticky Toffee Madeleines

Clotted cream / Diplomático rum caramel sauce (1,3,7,8)

Passion Fruit Pannacotta

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

“Cheese Sambo”

Boyne Valley blue / Ballylisk Triple Rose Brie / Mossfield organic mature / grape & apple chutney / truffle honey / Parmesan & pine nut brittle (1,3,7,8) GF

SIDES *A little extra something*

Triple-Cooked Chunky Chips	€7
Truffle & Parmesan Skinny Fries (7,12)	€7
Creamy Mashed Potato (7)	€6
Tenderstem Broccoli	€8
Burrata / lemon gremolata / toasted nuts (1,7,8)	

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



The Enclosure at Arkle offers guests an upscale dining experience with dishes handpicked by our Executive Head Chef, Bernard McGuane. Focusing on local Irish producers and celebrating seasonal ingredients.

All our food is from Irish suppliers and our menu is designed to celebrate seasonal ingredients. We are dedicated to supporting the local community and many of our suppliers are only a stone's throw away.

Our beef is 100% Irish origin.



The Enclosure at Arkle and Shoda Market Café feature a celebration of the world-class food and drinks found across the island of Ireland and Irish waters.



WINNER OF THE 2024 GOOD FOOD IRELAND FOOD LOVERS CHOICE AWARD (IRELAND'S ANCIENT EAST)

Good Food Ireland is the only all island standard that recognises commitment to sustainability and the support of Irish farmers, food producers and fishermen.

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.