



New Year's Eve Banquet

Bubbly on Arrival
Sumptuous 4 Course Candlelit Dinner
Festive Fun with Spot Prizes & Party Novelties
Party in the Bar Bistro till late with our Live Band



Amuse Bouche



Twin Trees Duo Fish Cake

Crab & Cod Fish Cake with a Shrimp & Lime Salsa

St Tola Goats Cheese Tartlet

with Roasted Red Onion Marmalade, & organic mescula leaves salad

Classic Tiger Prawn Salad

On a bed of Cos Lettuce & Marie Rose Sauce

Cream of Potato & Broccoli Soup

Served with wheaten bread



Pan-Fried 10oz Sirloin of Steak

With Home-Cut Fries, Crispy Onion Rings & Classic Peppercorn Sauce

Roasted ½ Manor Hill Duck

With a Sausage Meat Stuffing, Caramelised Winter Root Vegetables, Cranberry and Malt Whiskey Jus

Oven-Roasted Supreme of Chicken

With a Wild Mushroom Stuffing, Garlic Gratin Potatoes, Caramelised Shallot Port Gravy

Seared Dorne of Clare Island Salmon

With Baby Boiled Potatoes, Roasted Vegetables, Crispy Tiger Prawns & a Lime Cream

Trio of Atlantic Seabass, Cod & Smoked Salmon

With Roasted Parsnips, accompanied with a Champagne and Saffron Reduction

Spinach and Ricotta Tortellini

with Dried Forrest Mushroom, aged Parmesan shavings and a Riesling White Wine and Basil Cream

Above are served with a selection of Vegetables & Potatoes



New Year's Eve Dessert Plate



Freshly brewed Tea & Coffee

€39
 per person



Merry Christmas