



# New Years Eve Dinner Menu

Amuse Bouche:

Keenan's Oak Smoked Salmon, Caper & Snipped Chive Pastry Tartlet  
with Horseradish Crème Fraîche & Crispy Caper Popcorn

Choose Starter:

Carpaccio Of Hay Roasted Local Beetroot, Cashel Blue Pannacotta,  
Candied Walnuts, Rocket Salad, Raspberry & Aged Balsamic Reduction

Or Roasted Tomato & Red Pepper Soup With Basil Infused Olive Oil

Choose Main:

5 Hour Slow Braised Daube Of Irish Beef, Set On Green Beans In Shallot  
Confit, Pomme Gratin & Hermitage Jus

Or Grilled Glenarm Salmon Fillet On Lemon & Thyme Crushed New  
Potatoes With Roasted Red Pepper Emulsion

Choose Dessert:

Mulled Wine Poached Pear & Frangipane Tartlet With Brandied Berry  
Compote & Vanilla Clotted Cream Ice Cream

Or Selection Of Local & Continental Cheeses With Artisan Biscuits & Our  
Own Spiced Fruit Chutney

Tea Or Coffee & Valhrona Chocolates