

NEW YEARS EVE 2019

menu

CORN FED CHICKEN & POTATO CHOWDER

with a spicy sweet corn biscuit

SMOKED HADDOCK & CHEDDAR CHEESE CROQUETTES

served on a garden pea velouté

GOATS CHEESE & BABY SPINACH CAKES

over a fresh tomato ragu



SLOW COOKED LAMB SHOULDER served with spring onion mash, baby carrots spinach & crispy parsnip

LEMON SOUL ROULADE stuffed with prawns & spinach, creamed parsley potatoes & a lemon saffron velouté

MIXED SPICY BUTTERNUT SQUASH RISOTTO with mascarpone cheese, crispy parmesan & serrano ham



RUM AND RAISIN CHEESECAKE

with a toffee crunch

AFTER EIGHT CHOCOLATE MARQUISE

with mint chocolate ice cream

WHITE CHOCOLATE BRULEE

with a cinnamon tuile & berry fruits

3 courses only 55€ (children under 11 years old ½ price)

CAVA & GRAPES AT MIDNIGHT

**LIVE
MUSIC**

• RESERVATIONS ONLY •

