New Year’s Eve Lunch/Early Evening

*Three Courses €45pp*

Appetisers

**Curried Carrot & Butter Bean Soup V**

Indian spiced, coriander sour cream

**Seafood Chowder**

Irish fish and shellfish, creamed broth

**Caesar Salad**

Cos, parmesan, crisp bacon, Cajun chicken

**Scallops** (€3 Supp)

Pea puree, crips pancetta, scallop coral sauce

**Prawn Cocktail**

Poached prawns, Marie Rose sauce, watercress,
cos, brown soda bread

**Howth Smoked Irish Organic Salmon**

Red onion, fine capers, chive sour cream, brown soda bread



Entrées

**Halibut**

Pan-fried, creamed leek mash, seafood bisque

**10oz Sirloin Steak (€5 Supp)**

Dry-aged in-house for 28 days, shallot mash & baby veg

**10oz Sirloin Steak (€3 Supp)**

Dry-aged in-house for 28 days, shallot mash, roast roots, mushrooms

**Chicken Supreme**

Parisienne potatoes, baby leek fricassee, tarragon cream, trumpets de mort

**Moules Frites**

West Cork mussels, white wine cream, home cut chips

**Fish Pie**

Irish fish and shellfish, creamed vegetable broth, cheddar mash

**Roots Risotto V**

Broad beans, crisp kale, parsley & chive pesto,

Gran Moravia cheese


Desserts

**Chocolate and Caramel Cube**

Chocolate mousse, caramel, candied orange, clementine sorbet

**Selection of Wexford Ice Cream**

Vanilla and Chocolate tuile

**Spiced Panna Cotta**

Spiced berry compote, cinnamon tuile

**Dark Chocolate Brownie**

Baileys Ice cream

**Tea & Coffee**