

SOLE



SEAFOOD & GRILL

NEW YEAR'S EVE MENU

APPETISERS

Howth Smoked Organic Salmon

Red onion, crisp capers, chive crème fraîche,
brown soda bread

Spiced Pumpkin and Lentil **V**

Herb crème fraîche

Rope Mussels

West Cork mussels, with a choice of:
A La Crème or Red Thai Curry or Saffron Cream

Scallops

Roast bell pepper puree, watercress, pine nuts,
dry aged pork lardons

Seafood Chowder

Irish fish and shellfish, creamed broth

Burrata

Mulled pears, caramelised figs, toasted hazelnuts
Chicory & tarragon leaves

Oyster Selection

2 Connemara, 2 Kelly's, 2 Achill, 2 Carlingford Oysters

Sourced from our coastal waters, served with raspberry and
shallot vinaigrette, lemon, Tabasco

ENTREES

Halibut

Seared fillet, mussel & clam lemon cream
Saffron fish cakes, tender stem broccoli

Monkfish & Tiger Prawn

Chargrilled skewered monkish fillet & tiger prawn
Warm niçoise salad, chimichurri dressing.

Sole Meunière filleted at the table for you (€10 supp)

Whole Dover sole, lemon butter, choice of side

10oz Rib Eye Steak

Peter Hannan's Salt Aged Beef
Prime Rib, shallot mash, seasonal vegetables.

Duck

Confit Irish duck leg, Guanciale puy lentils, honey roast
roots Poached duck egg, Bearnaise sauce.

Gnocchi **V**

Sprout & sage fricasee, braised Paris Brown
mushrooms, beetroot gel.

Captain's Seafood Tower (€20 supp per person)

Served over crushed ice

Howth smoked Irish organic salmon
Dublin Bay prawn cocktail
Rock oysters, traditional accompaniments

Served steaming hot

Grilled Irish Lobster

Pan-roast Irish brown crab claws

Steamed West Cork mussels, white wine, garlic cream

Served with Fries.



DESSERTS

Guinness and Brandy Christmas Pudding

Gingerbread ice cream & DWD whiskey crème anglaise

Rum Baba

Rum-soaked brioche, caramelised orange butter sauce, rum & raisin ice cream

Strawberry Yoghurt Lingot

Yoghurt mousse & strawberry gel encased in white chocolate
Sumac & berry gelée

Passion Fruit

Passionfruit mousse, bitter chocolate sauce, mango sorbet

Selection of Wexford Ice Cream **V**

Vanilla and chocolate tuile

Irish Cheese Board

Cranberry and hazelnut crackers, spiced apple chutney