

NEW YEAR'S EVE GALA BALL MENU

100.00 per person

DRESS CODE: Dress to impress!

ENTERTAINMENT: Belly Dancer | Fire Dancer | Live Singer | DJ til late

STARTERS

Crab Croquetas

with leeks, chives and creamy butter sauce

Papilio Platter

a trio of salmon, horseradish vinaigrette, beetroot & pink grapefruit

Beetroot Carpaccio (v/gf)

with Cashel Blue, aged balsamic and walnuts

Leek and Potato Soup

with cheese gratin

MAINS

Monkfish

with beetroot puree, whole grain mustard and cream sauce

Jack Daniels Flamed Rib-Eye

with Dijon mustard cream gravy

Duck Confit

with mash potato, cinnamon gravy

Sea Bass

with parsley cream and baby prawns

Rigatone (v)

with aubergine, tomato, baked ricotta and basil

DESSERTS

Honeycomb Cheesecake

with strawberry compote

Chocolate Brownie (gf)

with vanilla ice cream

Mango Sorbet (gf)

with candied sorbet

(v) vegetarian (gf) gluten free

£20 per person deposit required to secure your booking.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu.

A service charge of 15% will be added to your bill with thanks.