NEW YEAR'S EVE GALA BALL MENU

85.00 per person

DRESS CODE: **Dress to impress!**

ENTERTAINMENT: **Belly Dancer | Fire Dancer | Live Singer | DJ till 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

Grilled Lamb Chops
with grilled tomato and mushroom

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.