

New Year's Eve Dinner Tasting Menu

€125 per person
€200 to include Matching Wines

Pierre Montcuit Brut Blanc De Blancs

Amuse Bouche

Foie Gras Parfait, Cherry Gel

Seared Scallops

Butternut Squash, Fennel, Orange Dressing (F, M, CY)

Chardonnay Puglia Tormaresca, Italy 2017 100ml

Palate Cleanser

Pear Jelly, Yuzu & Yoghurt Foam

Wild Turbot

Artichoke, Brussel Sprout, Mussels, Alsace Bacon (F, MK, M, CY)

Riesling Eden Valley Pewsey Vale, Australia 2016 100ml

Wicklow Sika Deer

Celeriac, Savoy Cabbage, Chanterelles, Potato Crisp (SP, MK, CY)

Tannat Juanicó Bodegones del Sur, Uruguay 2014 100ml

Irish Farmhouse Cheese

Gingerbread

Winter Spiced Sponge, Butterscotch Cream, Confit Orange Ice Cream
(E, MK, N – Almond)

Riesling Spätlese Max Ferd Richter, "Valdenzer Eisenberg", Mosel 2015 50ml

Tea / Coffee & Petits Fours

Our tasting menu is available by table only.

Dietary restrictions / allergies may cause delays with some dishes on the menu.

Please note A 12.5% Discretionary Gratuity will be added to your bill

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Allergens:

Gluten (Wheat)=**G**, Crustaceans=**C**, Eggs=**E**, Fish=**F**, Molluscs=**M**, Soybeans=**S**, Peanuts=**P**, Nuts=**N**,
Milk=**MK**, Celery=**CY**, Mustard=**MD**, Sesame Seeds=**SS**, Sulphites=**SP**, Lupin=**L**