



New Years Eve

€55 4 COURSE MENU WITH GLASS OF PROSECCO AT MIDNIGHT

TO START

Cashel Blue Cheese Bon Bons

Roasted Beetroot Salad, Candied Walnuts, Mandarin Dressing
D,E,GW,MU,WN,SUL

Assiette of West Cork Seafood

Shaved Apple Salad, Lemongrass and Orange Dressing
CR,SUL,MU,GW

Murphy's Glazed Beef Cheek

Burnt Leeks, Carrot Top Chimichurri, Carrot Crisps
CL,GW,GB,SUL,D

MIDDLE COURSE

Roasted Parsnip & Truffle Soup

GW,D,SUL,CL

MAIN COURSE

Feather Blade of Beef "Wellington"

Braised Red Cabbage, Aniseed & Carrot Purée, Winter Berries & Thyme Jus
GW, E, SUL, D

Poached Fillet Of Atlantic Monkfish

Prawn, Saffron & Lemon Cannellini Bean Cassoulet, Pickled Cauliflower, Herb Oil
F,CL,SUL,GF

Pan Roasted Guinea Fowl Supreme

Pavé Potato, Clonakilty Pudding Bonbon, Wilted Kale, Jameson Whiskey Sauce
D,GB,CL

Butternut Squash and Sage Risotto

Smoked Almonds, Kale Crisps, Tarragon Oil
CL,D,GF,AL

Served with Seasonal Vegetables and Perfect Roast Potatoes D

TO FINISH

Assiette of Desserts

Millionaire Cheesecake

Winter Berry and Gin Eton Mess

Orange Curd and Caramelised White Chocolate Tartlet
GW,E,D

Allergy Information; Eggs E, Milk Products D, Shellfish SH, Molluscs MO, Fish F, Crustations CR, Peanuts P, Almond AL, Walnut WN, Cashew CH, Pecan Nut PC, Brazil Nut BZ, Macadamia Nut MC, Pistachio Nut PS, Sesame SE, Soya SO, Sulphur Dioxide Sul, Wheat Gw, Barley Gb, Rye Gr, Oat Go, Celery Cl, Mustard MU, Lupin L, Vegan Vo, Vegetarian Vg, GF Option Available. All our meats, poultry & game are "Feile Bia" approved & our beef is 100% Irish.