



New Year's Day

2023

Amuse bouche

Welcome drink

Classic Clam Chowder, Grated Bottarga, Garlic Croute

*Pate` de Foie Gras, Pistacchio Pancake, Parmesan Crisps,
Port and Black Berries Reduction.*

*Lobster and Fig Ravioli set on a Parsnip Puree,
Mint and Chilli Burnt Butter.*

Duck Breast with Caramelised Fresh Plums, Orange Peel & Cointreau Sauce

or

*Fresh Salmon in a Filo sash on a Mussel and Saffron Velloute
Confit Cherry Tomatoes*

Dark Chocolate Fondant & Winter Berries

We Wish you and your family a Prosperous New Year

€40.00 per person