

# New Year's Celebration

€35 per guest

## To Start

Cream of Cauliflower Soup with Chili Beignet and Rocket Pesto (7.9)

Pheasant and Girolle Terrine with Olive Crostini, homemade spiced Mango Salsa Cucumber ribbon & Beetroot salad (1.7.9.10.12)

Oak smoked Chicken Caesar salad with toasted Bacon lardons, Garlic & herb Croutons & Parmesan shavings (1.3.7.9.10.12)

Seared Atlantic Scallops with Lobster bisque, black Pudding crumb, crushed Pea & Parma Ham crisp (1.3.7.9.10.12) €2.95 supplement for residents on dinner inclusive packages

## The Mains

7oz Fillet Steak with vine roasted Tomato, Chorizo and Spring Onion Mash, Flat Cap Mushroom, Crispy Onion & Red Wine Jus. €4 supplement for residents on dinner inclusive packages (1.3.7.9.10.12)

Seared silver hill Duck breast with baked Gratin Potato, sautéed Spinach, Rosemary & Redcurrant Jus & Mint sauce (1.7.9.10.12)

Slow braised feather-blade Steak with creamed Potato, Horseradish croute, Sweet Potato crisp & red Wine Jus (1.3.7.9.10.12)

Baked fillet of fresh Atlantic Salmon with black Sesame and Piri-Piri crust, Sweet Potato fondant, crispy Rocket, Shrimp & Champagne Veloute (4.7.9.10.12)

Pumpkin and Beetroot Ravioli with wilted baby Spinach, red Pepper, Parmesan & white Wine sauce (1.3.7.9.10.12)

## Something Sweet

Ferrero Roche Cheesecake with Butterscotch Sauce and Raspberry Crisp (1.3.7.8)

Warm Bread & Butter Pudding, vanilla ice-cream & cinnamon custard (1.3.7.8)

Raspberry and White Chocolate Meringue Roulade with fresh berries and cream (3.7.8)

Chocolate and Coconut Vegan Tart with Homemade Berry Compote (6.8)

Freshly Brewed Tea or Coffee



Allergans:1: Cereal Gluten - 2: Crustacean - 3: Egg - 4: Fish - 5: Peanuts - 6: Soybeans - 7: Dairy - 8: Nuts 9: Celery - 10. Mustard - 11: Sesame Seeds - 12: Sulphur Dioxide & Sulphites - 13. Lupin - 14: Molluscs

TRÍOG  
RESTAURANT

MIDLANDS  
PARK  
HOTEL