

New Year's Celebration

€39.50 per guest

To Start

Tender stem Broccoli Soup Topped with a Blue Cheese Croute (1.7.9)

Asparagus Risotto Topped with Baby Spinach, Red Pepper Pesto & Parmesan Cheese (9.10)

Golden Crumbed St. Kevin's Brie Cheese with Red Onion Marmalade, Rocket Leaves, Cranberry and Orange Jam and Roasted Figs (1.3.7.6.8.10.12)

Seared Scallops with Crushed Peas, Shellfish Bisque, & Serrano Ham Crisp
(2.4.7.9.10.12.14)

The Mains

Pan Seared 8oz Fillet Steak Served with Potato Fondant, Flat Mushroom, Crispy Onions & Red Wine Jus
€8.50 Supplement for residents on dinner inclusive packages (1.7.9.10.12)

Braised 10oz Feather-blade with Potato Fondant, Flat Mushroom, Crispy Onions, Red Wine Jus (1.7.9.10.12)

Pan Fried Fillet of Seabass with Tiger Prawns, Sweet Potato Fondant, Sautéed Samphire (2.4.7.9.10.12)

Seared Breast of Barbarie Duck with Gratin Potato, Provencal Ratatouille, Parsnip Crisp, Anise Reduction
(1.3.7.9.10.12)

Baked Chicken Supreme Stuffed with Spinach and Wild Mushroom, Rosemary Baby Potato, Baby Carrot and Rosemary Jus, (1.3.7.9.10.12)

Aromatic Vegetable Korma with Chickpeas, Mediterranean Vegetables Basmati Rice and Crispy Poppadom
(6.10.12)

Something Sweet

Cheesecake of the Day with Butterscotch Sauce and Raspberry Crisp (1.3.7.8)

Raspberry and White Chocolate Meringue Roulade with Fresh Berries & 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