

# NEW YEAR'S EVE FOTA MENU



€85 per person

## STARTERS

Forest Mushroom Velouté 1 | 2 | 9 | 11

with Smoked Gubbeen Foam and Artisan Sourdough Croutons

Seared Scallops 2 | 3 | 5 | 9 | 12

with Crispy Pork Belly, Pickled Woodland Mushrooms, and Cauliflower Purée

Ardsallagh Goat Cheese 1 | 2 | 8 | 9 | 10 | 11

and Baked Pear Tartlet, Candied Pecan Nuts, Balsamic Glaze

Hand-Cut Beef Tartare 1 | 2 | 9 | 10 | 11 | 13

with Quail Egg, Classic Garnishes, Garlic and Truffle Oil Croutons

Foie Gras and Chicken Liver Parfait 1 | 2 | 9 | 10 | 11 | 12 | 13

with Spiced Apple and Pear Chutney, Brioche

## MAINS

Classic Beef Wellington 1 | 2 | 9 | 11 | 12 | 13

with Mushroom Duxelles, Parma Ham, Golden Puff Pastry, and Red Wine Jus

Zucchini-Wrapped Halibut 2 | 3 | 4 | 5 | 9 | 12

with Crispy Potato Curls and Caviar Beurre Blanc

Herb-Crusted Venison 2 | 9 | 10 | 11 | 12 | 13

with Pumpkin and Beetroot Gratin, Juniper Berry Jus

Chicken Supreme 1 | 2 | 9 | 11 | 12 | 13

with Polenta, Smoked Bacon, Asparagus, and Béarnaise Sauce

Ravioli with Ardsallagh Goat Cheese 1 | 2 | 9 | 10 | 11 | 12 | 13

Pine Nuts, Squash, Hazelnut Crumble, and Cheese Foam

## DESSERTS

Orange Creme Brulee 1 | 2 | 8

Milk Chocolate Sorbet

Dark Chocolate Silk Cake 1 | 2 | 8

Caramel Ice Cream

Spiced Almond and Hazelnut Tart 1 | 2 | 10 | 11 | *Almond and Hazelnut*

Jasmine Tea Ice Cream

Banana Parfait 1 | 2

Vanilla Sponge, Chocolate Sauce

Selection of fine teas and Coffees



## ALLERGENS

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin