
THE COVE



New Year's Eve Dinner

Pannier Brut Selection - drinks reception

Smoked Gubbeen Beignet

Crab, Bramley Apple and Beet Tartlet

Irish Langoustine

Buttermilk Cream, Wasabi, Tarragon Oil

Post House Stamp of Chenin (South-Africa)

Smoked Goatsbridge Trout

Ginger and Lime Gel, Local Leaf Salad

Tenuta Frescobaldi, Pomino Bianco (Italy)

Grilled Garryhinch Maitake

Potato Foam, Korean Glaze

Torreón de Parades Pinot Noir Reserva, Privada (Chile)

Poached Ballycotton Halibut

Local Mussels, Confit Kelp, Beurre Blanc, Royal Oscietra Caviar

Zahel. Grüner Veltliner Ein Wildes Glaschen (Austria)

Wild Irish Venison Fillet

Dry Cure Bacon, Cranberry, Red Cabbage, Jus

Ricardo Perez Petalos del Bierzo Mencia (Spain)

Desert

Seifried- Nelson Sweet Agnes Riesling- (New Zealand)



The tasting menu contains the following allergens. 1. Cereals
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk
8. Nuts. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites
13. Lupin 14. Molluscs