

New Year's Menu

Starter

PUMPKIN AND GINGER SOUP

PUMPKIN AND GINGER SOUP GARNISHED WITH HERBAL CROUTONS

OR

DUO OF SMOKED SALMON AND SMOKED TUNA

DUO OF SMOKED SALMON AND SMOKED TUNA ACCOMPANIED WITH FRESH CRISPY SALAD AND HERBAL OIL

OR

RED PESTO CHICKEN GARGANELLI

GARGANELLI TOSSED IN RED PESTO, CHICKEN STRIPS, ASPARAGUS AND FINISHED WITH A TOUCH OF CREAM

OR

BEEF CURRY MADRAS

BRUNOISE OF BEEF, STEWED WITH ONIONS, CURRY PASTE AND MANGO CHUTNEY. SERVED ON A BED OF RICE

Main Course

MEAGHER (GURBELL)

FILLET OF MEAGHER BAKED IN GARLIC, ONIONS, BLACK OLIVES AND FRESH HERBS

OR

PORT CHICKEN ROULADE

CHICKEN ROLLED IN MIXTURE OF SPINACH, MUSHROOMS, RICOTTA AND PISTACCIO. SERVED ON A PORT WINE JUS.

OR

CRISPY DUCK BREAST

BAKED DUCK BREAST SET ON AN ORANGE SAUCE

OR

GRILLED RIB-EYE STEAK

GRILLED RIB-EYE SERVED WITH PORCINI MUSHROOM OR PEPPER SAUCE

ALL MAIN COURSES ARE SERVED WITH PANACHE OF ROAST VEGETABLES AND LYONNAIS POTATOES

Dessert

SELECTION OF SWEETS (SERVED FROM THE COUNTER)

&

ESPRESSO OR CAPPUCCINO

PRICE: €35.00