

New Year's Menu

Starter

SOUP

MUTTON BROTH

MUTTON AND NOODLES BROTH

OR

SALMON CARPACCIO

FINE SLICED FRESH SALMON DRESSED WITH OLIVE OIL, LEMON ZEST AND CAPER BERRIES

OR

TORTELLOCI PORCINI

TORTELLOCI TOSSED IN BUTTER AND SAGE AND FINISHED WITH A TOUCH OF CREAM. TOPPED WITH GRANA

OR

GARGANELLI MALTESE

GARGANELLI TOSSED WITH MALTESE SAUSAGES, SUN DRIED TOMATOES, FENNEL BULB AND FINISHED WITH TOMATO SALSA

Main Course

MEAGHER GURBELL

BAKED HERB-CRUSTED MEAGHER AND GARNISHED WITH POMEGRANATE SAUCE

OR

STUFFED CHICKEN BREAST

CHICKEN BREAST ROULADE STUFFED WITH VEAL MOUSSE AND PISTACHIO SERVED WITH A PORT WINE JUS

OR

PAN-FRIED DUCK BREAST

PAN-SEARED DUCK BREAST WITH MASHED SWEET POTATO. GARNISHED WITH FRESH BLUEBERRIES AND ORANGE SAUCE

OR

GRILLED RIB-EYE STEAK

GRILLED RIB-EYE WITH CARCIOFI GAMBO, BRUSSELS SPROUT . SERVED WITH WILD 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: €37.00

