



New Years Eve Gala Dinner 2026

8.30pm until 1 am

Vegetarian & Pescatarian Choices Available upon request

Canapés & Fizz on arrival

1st Course

Catalan Baked Cheesecake, Red Pepper Coulis, Smoked Paprika Emulsion

2nd Course

Applewood Hot Smoked Salmon, Wasabi Mayonnaise, Sesame Cracker

3rd Course

Cava & Raspberry Sorbet

Main Course

Beef Wellington, Pomme Mousseline, Madeira & Port Jus

Dessert

Trio of Chocolate Mousse, Passion Fruit Sorbet

€120 Per person

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