



**New Years Eve Gala Dinner 2024**  
**8pm until 1 am**

***Canapés & Fizz on arrival***

***1<sup>st</sup> Course***

***Goats Cheese Croustade, Red Onion & Port Jam, Confit Cherry Tomatoes, Basil Pesto***

***2<sup>nd</sup> Course***

***Truffled Wild mushroom Risotto, Horseradish Cream, Parmesan Wafer, Pickled Mushrooms***

***3<sup>rd</sup> Course***

***Mango Sorbet, Lemon Grass Syrup, Popping Candy***

***Main Course***

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***Beetroot Pithivier, Olive Oil Mash, Saffron Creamed Leeks, Port Wine Jus***

***Dessert***

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***Manjari Dark Chocolate Tart, Vodka & Orange Sorbet***

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**€100 Per person**

**Inclusive of unlimited House Drinks**