

NEW YEARS EVE MENU

La Sala Canapés and Champagne Cocktail on arrival

STARTERS

Fresh Lobster Salad with Mixed Green Leaves, Spring Onions, Avocado, Melon, Cashew Nuts, Coriander and Chilli served with Mango Mayonnaise

Pistachio encrusted Foie Gras Terrine served with Rocket, Papaya and Red Berries

Red Tuna Tartare marinated with Wasabi, Tobico, Shichimi Togarashi, Chives and Coriander

Oysters served with a Prosecco Mignonette

Spiced Butternut Squash & Sweet Potato Soup infused with Coconut Cream (v)

MAIN COURSES

Herb Roasted Leg of Lamb served with Rosemary Dauphinoise Potatoes & Sautéed Seasonal Vegetables

Chargrilled Fillet Steak topped with Foie Gras, served with Rosemary infused Seasonal Vegetables and a Truffle and Port Sauce

Suckling Pig served with Vegetable Couscous, Creamy Mint Yoghurt and a rich Gravy Reduction

Pan Fried Turbot served on a bed of Boletus and Spinach Risotto, topped with a Shellfish and White Wine Sauce

Steamed Japanese Bao Buns filled with Green Pea Falafel, Creamy Mint Yoghurt & Quinoa Salad (v)

DESSERTS

Assiette of Chocolate

Petit Fours

EARLY HOURS

Early Morning Bacon Baguettes

175€ PER PERSON

Excluding IVA

10% service charge applicable to groups of 10 and over