



Seed

FLAVOURFUL MOMENTS

New Year's Menu

€120 P.P | SET MENU | SEATED

Welcome Canapes

Amuse Bouche

GRUYERE, CURED EGG YOLK AND CAVIAR

Starter

FOIE GRAS AND TRUFFLE TERRINE,
ESPELETTE PEPPER, BRIOCHE

Intermediate

SMOKED EEL & NDUJA TORTELLACCI,
PECORINO ESPUMA, NUTS AND SEEDS

Main Course

PAN ROASTED VENISON FILLET, SPICED CABBAGE GARNI,
TEXTURES OF ONION, BLACKBERRIES AND GAME JUS

Pre-Dessert

PINEAPPLE, ORANGE AND PEPPERCORN

Dessert

CHOCOLATE, NUT AND SPICED PUMPKIN

Petit Fours

KINDLY INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS
OR IF YOU SUFFER FROM ANY FOOD ALLERGIES