

## NYE set menu

*Welcome canapes & prosecco*

### *Amuse bouche*

Smoked eel chawanmushi, crème cru, passion fruit, basil

### *Starter*

Poached turbot and scallop, citrus, courgette, champagne emulsion

### *Intermediate*

Pecorino scarpinocc, local rabbit, split peas, fermented mustard

### *Main course*

Pan seared beef fillet and braised short rib, onion royal, celeriac, black garlic, jus

### *Dessert*

Pistachio, yoghurt, honey and raisin

*Petit fours and coffee*

**€80 Per Person**  
Excluding drinks



Kindly inform us if you have any dietary requirements  
or if you suffer from any food allergies