



New years Eve

Dinner Menu

€120.00 PER PERSON

Time: 19:30

GLS Champagne & Canapes on arrival

Time: 20:00

Seated Dinner Commence

Amouse bouche

Crab custard, smoked foiegras, mustard seeds,
pickled Black salsify

Starter

Ham hock and quail terrine, cep chutney, pickled walnuts

Intermediate

Salmon, white asparagus, truffle pithivier. chive sabayon

Main Course

Roast veal fillet with braised morels, smoked bone marrow,
sauce marchande de vin

Dessert

Cinnamon parfait, pickled cherries, 73% dark chocolate,
roasted almonds

Petit fours and coffee/tea

Seed
FLAVOURFUL MOMENTS