



NEW YEARS EVE DINNER MENU

STARTERS

RAVENPORT SEAFOOD CHOWDER

HOMEMADE BROWN BREAD, IRISH BUTTER (2,3,4,5,9,11GLUTEN,12,14)

WINTER ROAST VEGETABLE SOUP

HOMEMADE BROWN BREAD, IRISH BUTTER (11GLUTEN, 14 LUPIN)

CHICKEN VOL AU VENT

MUSHROOM, BACON, PARSLEY, CREAM, PUFF PASTRY (2,9,11GLUTEN,13)

CAPRESE SALAD

RIPE PLUM TOMATO, AGE BALSAMIC REDUCTION, SEASONAL LEAVES, PESTO (2,9,11GLUTEN,13,14 LUPIN)

ROAST RED PEPPER HUMMUS (V,VE)

CHICKPEAS, FALAFFEL, DRESSED LEAVES, GRILLED TORTILLA (11GLUTEN)

MAINS

ROAST TURKEY CROWN AND GLAZED HAM

SAGE AND ONION STUFFING, ROAST GRAVY (2,9,10,11GLUTEN)

BAKED ATLANTIC COD

HERB AND GARLIC BUTTER, SHRIMP AND SCALLION ORZO, CAPER LIME BEURRE BLANC (2,3,4,5,9,11GLUTEN,13)

SLOW COOKED IRISH FEATHERBLADE

CELERIAC PUREE, POTATO FONDANT, PEARL ONION RED WINE GRAVY (2,9,12)

ROAST POUSSIN

CARROT AND CUMIN PUREE, POTATO BOXTY, ROASTED CHERRY TOMATO, MUSHROOM SAUCE (2,9)

MILD SPICED TAGINE

SEASONAL VEGETABLES, COUS COUS, PAPADOM, MANGO CHUTNEY (11WHEAT)

DESSERTS

WARM APPLE AND MIX BERRY CRUMBLE POT

CREAM ANGLAISE, VANILLA ICE CREAM (1,2,9,11WHEAT)

CLASSIC TIRAMISU

BERRY COMPOTE, PISTACHIO ICE CREAM (1,2,9,11WHEAT)

BAILEYS CHEESECAKE

TOFFEE SAUCE, VANILLA ICE CREAM (1,2,11WHEAT)

CRÈME BRULÉE

SHORTBREAD BISCUIT (1,2,9,11WHEAT)

MEADOWFIELD FARM ICE CREAM SELECTION

FRUIT COULIS, TUILLE BASKET (1,2,11WHEAT)

TEA/COFFEE - AFTER DINNER MINTS

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)
Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14 allergens are used in the Kitchen