



## NEW YEAR EVE MENU 2021

Amuse Bouche  
Warm Oak Smoked Salmon & Caviar Tart  
1,2,3,5

Saffron Chicken, Duck & Roast Pepper Terrine  
Spiced Date Sauce, Rye Bread, Celeriac Remoulade.  
1,2,4,12

Watermelon & Toasted Farro Salad  
Preserved Lemon, Black Olive  
Honey & Lemon Yogi Dressing  
1,3,4

Shrimp & Crab Rice Cake  
Wasabi Mayonnaise, Pickled Ginger  
Cucumber, Ponzu Dressing.  
1,2,3,4,9

Homemade Soup of the Day  
Fresh Baked Bread Rolls  
1,3,4,5

Mango, passionfruit & Champagne Sorbet

Grilled Irish Sirloin Steak  
Garlic & Watercress Duchess Yorkshire  
Brandy & Dejon Cream ( *Supp* €7.00 )  
1,2,4,5,12

Fillet of Gilthead Bream & Surf Clams  
Fennel Jam, Dill, Broccoli Puree, Borlotti Bean  
White wine and Pastis Sauce.  
3,4,5,7,10

Grain-Fed Chicken & Pancetta  
Truffle Mushroom Stuffing, Pea puree  
Silky Potato.  
3,4,5

Parmesan Gnocchi  
Confit garlic, Courgette, Tomato, Basil Cream  
Cheese Snow.  
1,2,3,4

**Glasshouse Festive Assiette**  
Green Apple & Salted Carmel Cream  
Lemon, Almond & Pinenut Tart  
Dark Chocolate & Cherry Cake  
Mixed Berry Sorbet  
1,2,3,4,6

Handmade Glasshouse Petit Fours  
Freshly Brewed Tea & Coffee

Cost €40.00per person  
*(Includes a glass of bubbly)*