



Club Kitchen

New Years Eve Menu

*Culinary craft
Timeless taste*

Glass of Prosecco Frizzante With Canapés on Arrival

STARTERS

Gin Cured Salmon, G&T Gel, Compressed Daikon and Cucumber, Trout Roe

Ham Hock Terrine, Horseradish Emulsion, Onion and Apple Chutney, Brioche

Grilled Courgettes, Burrata, Cherry Tomatoes, Peas, Lemon puree

Baked Brie, Cranberry-Honey glaze, Walnuts on a Toasted Baguette

MAINS

Roasted Duck Breast, Sweet Potato Puree, Balsamic Blackberries, jus, potato fondue

Beef Fillet, Broccoli Puree, Shallot, Crispy Kale, Jus

Pan Fried Stone Bass, Clams, Mussels and Prawns in Fish Sauce

Wild Mushrooms Risotto (V)

All Mains Served with Mashed Potato and Sautéed Veg.

DESSERTS

Selection of Artisanal Cheeses

Chocolate Marquise with Orange Sorbet

White Chocolate and Raspberry Terrine with Raspberry Sorbet

€75pp

For groups of 6 or more, a 10% gratuity will be added to your bill

For reservations please contact stay@clubhotel.ie.

All beef is of Irish origin and sourced locally. Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request. *Consuming raw beef may increase the risk of foodborne illness.