

THE CLUB HOTEL

at Goffs



NEW YEARS EVE 2024

€120pp

A WELCOME FROM THE KITCHEN

Enjoy with a glass of Laurent Perrier Brut
Tartelette Tuna, Avocado, Lemon Purée
Crispy Pork Rillettes

LET'S BEGIN

Enjoy your starters with a glass of Cheval Imperial Merlot or glass of Muriel Viura Blanco Rioja
Smoked Duck Breast, Foie Gras, Orange Purée, Hazelnuts
Scallops, Creamy Corn, Brown Butter, Truffles, Celery and Green Apple Gel

THE INTERMISSION

Melon, Ginger and Lime Granite, Mint

THE MAIN EVENT

Enjoy your mains with a glass of Masi Malbec or a glass of Cheval Imperial Sauvignon Blanc
Beef Fillet, Truffle Foam, Shallots, King Oyster Mushrooms, Crispy Potatoes Hash
Turbot, Lovage Mousse, Prosecco Sauce, Trout Roe, Chives, Broad Beans, Rainbow Chard, Lardo

THE FINALE

Enjoy your dessert with a glass of Dessert Wine Weingut Kracher
Raspberry Macarons with Dark Chocolate Ganache
The Horse Choux with Coffee Mascarpone Cream



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



Christmas

at

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2024