

## Starters

Celeriac Velouté -  
truffle shavings

Foie Gras Terrine -  
red currant jelly, melba toast

Smoked Eel -  
beetroot & horseradish salad

Butternut Squash Risotto -  
arborio rice with butternut, sage & goat's cheese brie

## Mains

Beef Fillet -  
glazed parsnips, potato rots & jus

Rack Of Venison -  
pan-roasted. Hazelnuts & girolle mushrooms, pommes fondant & jus

Sustainable Cod -  
pan-roasted. Green veg, new potatoes in a light broth

## Dessert

Chocolate Marquis -  
crème chantilly

Spiced Pumpkin Pot -  
whipped cream cheese topping & pecan crumble

Apple & Prune Strudel -  
vanilla ice cream

## Drinks

1/2 Bottle Wine

1/2 Bottle Water

1 Coffee + Chocolate Truffles

Glass of Champagne at Midnight

## Price Per Person

€95



