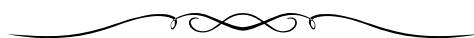


***New Years Eve 2019***  
***Dinner Menu***

*Chicken Liver Pate, Winter Chutney Homemade Crostinis*  
*Turkey and Ham Croquettes with Apricot and Cranberry Relish*  
*Smoked Salmon with Horseradish Crème Fraise, Pickled Beets*



*Soup de Jour*  
*Altantic Seafood Chowder, Guinness Bread*  
*Ardilaun Signature Sorbet*



*10oz Sirloin Steak with Celeriac Puree, Port and Red Onion,*  
*Thyme and Pancetta Jus*  
*Pan fried Fillets of Plaice with Scallops, Wilted Sea Greens,*  
*Ginger and White Wine Butter*  
*Matts Organic Vegetable Lasagne with Roast Fennel Bechamel,*  
*Blackcurrant and Elderflower Dressed Leaves*  
*Slow Roast Slaney Valley Lamb Rump with Honey and Thyme,*  
*Roasted Root Vegetables, Rosemary Jus*  
*Wild Irish Venison with Gubeen, Chorizo, Smoked Turnip Puree,*  
*Blackcurrant and Horseradish Jus*

*Served with Fresh Market Seasonal Vegetables & Potatoes*



*Chocolate Pudding with Vanilla Ice Cream*  
*Winter Berry Meringue Roulade*  
*Cherry Sherry Trifle*



*Freshly Brewed Tea or Coffee with Mince Pies*

***Price €49 to include glass of Bubbly***