

New Year's Day Lunch



Plated Chef's Antipasto

An individually plated antipasto platter consisting of octopus and king prawns, Parma ham and Italian salami, goat's cheese, stuffed peppers, marinated mushrooms and grilled vegetables dressed with herb oil dressings

(Vegetarian antipasto available)

Soup and Pasta

Honey roasted sweet corn soup flavoured with cumin, finished with cream

Potato and roast celeriac soup, gorgonzola dumplings

Casarecce with smoked chicken and lentil, root vegetable étuvé

Crespelle al salmone with mature cheddar and spinach

Served with: rucola, goat's cheese, Parmesan shavings, olive oil and fresh pepper



From the Carvery

Roast prime rib of beef served with Bourbon jus
Stuffed goose with pistachio mousse and dried apricots,
brandy sauce

Hot Buffet Counter

Baked sea bream with a scallop and saffron mousse,
on herbed risotto with black ink sauce
Sous vide cooked saddle of rabbit with foie gras,
prunes and orange stuffing and rosemary jus
Veal blanquette with button mushrooms and rosemary
Roast pumpkin and marrows, with cumin and kidney beans
Pumpkin and walnut pies
Garden of festive vegetables
Roast new potatoes
Pommes amandine

Cheese Board

A selection of soft and hard cheese
served with grapes, celery, walnuts and water biscuits

Ice Cream Parlour

Ice cream and sorbet served with chocolate chips,
chocolate sauce, toasted almonds and flaked coconuts



Dessert Station

White chocolate and fig baked mascarpone cheesecake

Peanut butter and milk chocolate pavé

Vanilla profiteroles with sauce Anglaise

Apple raisin and mustard crumble

Mango and strawberry zuccotto

Grand Marnier and chocolate tart

Brownie cake with cookie mousse

Traditional coffee tiramisu

Passoa and exotic fruit shots

Fruit and nut pudding

Raspberry meringue

Pistachio pithiviers

Spiced brandy

Yule log

and more..

Coffee and petit fours

Adult €60 pp | Kid €25 pp

Including free flow of Gavi or Chianti wine,
beer, soft drinks and water