

# *New Year's Eve Dinner*



## *Plated Starter*

Ham hock with lightly pickled vegetable terrine, stuffed mushroom with goat's cheese royal and nut crumble, grilled asparagus and air-dried beef, slow cooked sake marinated foie gras served with raisin and fig compote, aged balsamic

or

Marinated grilled prawn, grilled octopus, marinated scallop ceviche, neonati fish cakes, marinated salmon gravadlax, marinated citrus red mullet, caper and olive remoulade, olive oil and herb dressing

or

Asparagus tart, aubergine parmigiana, marinated artichoke, marinated artichoke, pickled onions in aged balsamic, vine dolmas, hummus and olive oil

**AX** | *The*  
**PALACE**  
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## *Soup and Pasta*

Crayfish consommé with shitake mushrooms  
Roast celeriac soup with potato and Gruyère cheese dumplings  
Garganelli tossed in a partridge ragù finished with cream  
Duck stuffed tortellacci, pumpkin purée and port jus reduction  
Served with: rucola, goat's cheese, Parmesan shavings, olive oil  
and fresh pepper

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## *From the Carvery*

Roast saddle of wild boar served with an apricot  
compote and Calvados jus  
Veal loin topped with a chicken mousseline,  
wrapped in pancetta and Marsala wine jus

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## *Hot Buffet Counter*

Pan-fried sea bass, mussels and clam, champagne  
velouté with poached fennel  
Duo of roast duck and confit duck leg set on orange,  
cinnamon, star anise, sautéed cabbage and 5 spice jus  
Sous vide rabbit with foie gras, orzotto and caramelised onions  
Pea and goat's cheese royal, on a bed of herbed quinoa  
Steamed garden vegetables  
Cauliflower and broccoli a la crème  
Maxim potatoes  
Delmonico potatoes



## *Cheese Board*

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

## *Dessert Station*

Peanut and caramel white chocolate delice

Apple and custard filled brioche

Triple chocolate layered mousse shots

White chocolate and ricotta parcels

Assorted French macaroons

Mixed nut and dried fruit tart

Praline and pear shots

Forest fruit creamy bavaois

Strawberry tiramisu

Exotic meringue

Opera torte

and more..

Coffee and petit fours

Adult €85 pp

Including a half bottle of Gavi or Chianti wine,  
and a half bottle of local still/sparking water