

31st December  
2020

# New Years Eve Dinner

6 course Set Menu

**Goats' Cheese Royale & Beets**

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**Scallop Ceviche & Jerusalem Artichokes**

pickled shallots, champagne & tarragon foam, petit salad

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**Wild Mushroom & Pecorino Ravioli**

king oyster mushroom, onion & sage dashi broth

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**Local Pork Belly 'Kawalata Garni'**

ham hock croquette, smoked bean purée, pumpkin,  
sour cabbage

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**Roasted USDA Sirloin**

beef fillet & celeriac in filo pastry  
braised beef cheeks, glazed salsify & turnips,  
port wine jus

OR

**Roasted Turbot**

bacon & almond crumbs, charred leek, bok choy,  
chervil "beurre blanc"

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**Salted Caramel & Chocolate Tart**

white chocolate cremeux, hazelnut textures

*Coffee & Petit Fours*

*Glass of Champagne at Midnight*

**€79 per person  
inclusive of VAT**

Any dietary requirement can be catered for.  
Kids menu is also available on request.

*Grotto Tavern*

