

Dinner €50 - 3 Courses & Tea/Coffee

New Year's Eve Dinner Menu

This is a sample menu and is subject to change. Thank You.

Wishing you all a very happy New Year!

To Begin...

Cardini's Caesar Salad

Crisp Romaine Lettuce, Herb Croutons, Bacon Lardons, Parmesan and Anchovy Dressing (Allergens: 1,2,3,4,7,12)

Smoked Haddock and Prawn Croquette

Spicy Mango and Cumin Aioli (Allergens: 2,4,12)

Goat's Cheese and Beetroot Millefeuille

Balsamic and Herb Dressing (Allergens: 1,7, 12))

Slow Roasted Pork Belly

Caramelised Apple and Mustard Sauce, Rocket, Pear and Crispy Black Pudding Salad (Allergens: 1, 7, 10, 12))

Roast Root Winter Vegetable Soup

Chive Creme Fraiche, Rosemary and Sea Salt Croutons (Allergens: 1,7,9,12)

The Main Event...

Slow Cooked Feather Blade of Beef

Celeriac and Potato Gratin, Rosemary and Red Wine Gravy (Allergens: 1,3,7,9,12)

Pan Fried Chicken Supreme

Smoked Bacon and Garlic Potato, Wild Mushroom, White Wine and Tarragon Sauce (Allergens: 6,10,12)

Oven Baked Fillet of Salmon

Creamed Spinach, Clam, Fennel and Basil Sauce (Allergens: 4,7,9,10)

Prime Irish Grilled 10oz Steak

Slow Roasted Portobello Mushroom, Grilled Onion, Brandy and Pepper Sauce, Garlic and Herb Butter or Roast Herb Gravy (€8 supplement) (Allergens: 7,9,12)

Roasted Pepper, Courgette and Onion Tagliatelle

in a Roasted Garlic, Tomato and Basil Sauce (Allergens: 1, 3, 7,12)

The Sweet Finale...

Hobson's Dessert Plate

A Trio of Desserts from our Pastry Chef (Allergens available from our service team)

Freshly Brewed Tea or Filtered Coffee

Allergens: 1. Cereal containing gluten, 2. Crustaceans & products, 3. Eggs & products, 4. Fish & products, 5. Peanuts & products, 6. Soybeans & products, 7. Milk & products inc. lactose, 8. Nuts (almonds, hazelnuts, walnuts, cashew, pecan, Brazil), 9. Celery & products, 10. Mustard & products, 11. Sesame seeds & products, 12. Sulphure & Sulphites, 13. Lupin, 14. Molluscs

