



New Year's Eve Dinner menu

Welcome drink

Prosecco

The amuse bouche

Truffle Arancini

The soup

Creamy clam chowder

or

Pumpkin & coconut cream

The appetizer

Home-made agnolotti filled with low & slow braised pork cheeks in craft beer and middle eastern spices, dressed with own juices reduction

The salad

Seared scallops set on sautéed wild mushrooms topped with cured crispy pork cheeks parmesan textures accompanied with petit crispy fresh salad.



The main

Steamed Stone bass set on saffron velouté green peas, topped with thinly sliced home cured crispy pork cheeks.

or

Fresh basted Uruguay beef tenderloin set on Barbaresco jus, accompanied with locally caught king prawn.

or

Rabbit Wellington

Pastry - bacon - rabbit liver mousse - dried figs - roasted pine nuts.

The palate cleanser

Lemon & mint sorbet

The dessert

White chocolate mousse, chocolate & hazelnut tartlet, chocolate truffle.

€95.00 per person