



New Year's Eve Menu

Amuse Bouche

Assiette of Apple & Celeriac

Starter

St. Tola Goats Cheese Parfait
with Buttered Macadamia Nuts & Honeycomb

Sorbet

Champagne Sorbet
with Salted Popcorn Tuile

Main Courses

Loin of Marinated Wicklow Venison
with Carrot Puree, glazed Iona Farms Baby Carrots
Roast Shallot, Chou-croute, Venison Jus & Chocolate Oil

Or

Pave of Wild Atlantic Halibut
with Roast Celery, Wilted Iona Farm Baby Leek, Shimji Mushrooms
West Coast Mussels & Roast Onion Stock

Pre-Dessert

White Chocolate Ganache with Macerated Cherries

Dessert

Traditional K Club Gateau Opera

Selection of Petit Fours

With Tea & Coffee

Please inform your server if you have any dietary requirements or allergies.

1 Gluten	3 Eggs	5 Soy Beans	7 Peanuts	9 Celery	11 Sesame	13 Lupin
2 Crustaceans	4 Fish	6 Milk	8 Nuts	10 Mustard	12 Sulphites	14 Molluscs