

S E A H O R S E

BAR & RESTAURANT

NEW YEAR'S EVE  
MENU



CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829



# NEW YEAR'S EVE MENU

Welcome Glass of Bollinger Champagne

## STARTER

### **Cream of Celeriac Soup**

Wiltshire Truffle, 36 Month Aged Parmesan

### **Irish Seafood Cocktail**

Atlantic Prawns, Beetroot Cured Salmon, Marie Rose Sauce,  
Quail Egg & Caviar

### **Kilkeel Scallop**

Roasted Cauliflower, Grapes, Shellfish Sauce

### **Baronscourt Estate Venison**

Roasted Beetroot, Toasted Hazelnut, Blackberry

## MAINS

### **Moiled Irish Beef**

Roast Onion, Braised Cheek, Peppercorn Cream

### **Murley Lamb**

Braised Shoulder, Clandeboye Yoghurt, Aubergine, Olive Oil

### **Halibut**

Fennel Jam, Bouillabaisse Sauce, Saffron Aioli

### **Roast Aubergine**

Urad Lentil Dahl, Pomegranate, Coriander

## DESSERT

### **72% Chocolate & Hazelnut Mousse**

Pedro Ximénez, Golden Raisins, Frangelico

### **Caramelised Apple Tarte Tatin**

Thyme Ice Cream (for two)

### **Clementine, Raspberry & Macerated Blackberry Trifle**

### **Selection of Cheese from the Trolley**

Chutney, Truffle Honey and Biscuits

### ***Thompson's Tea or S.D Bell's Coffee & Petit Fours***

**A 10% discretionary service charge will be applied.**

Please make any allergies & intolerances known to a member of the team.

Although every effort will be made to accommodate your request, we cannot guarantee always meeting your needs.

