



CARRIGALINE
COURT

4* HOTEL & LEISURE CENTRE

NEW YEAR'S MENU

2023

Happy New Year!

MAKE WAY FOR 2024!

€45pp

Lightly Spiced Roast Butternut Squash Soup
with a Coriander Cream (9)(12)

Gin & Beetroot Cured Sea Trout
Caper Flowers,
Smoked Horseradish Aioli, Lemon & Dill Olive Oil Dressing (3)(12)

Warm Goats Cheese
Roast Beetroot, Figs, Paprika Almonds,
Truffle Honey, Shaved Crouton, With a Drizzle of Truffle Honey (1a)(7)(8a)(12)

Classic Chicken Caesar Salad
served with Garlic Croutons,
Crisp Baby Gem Leaves, Parmesan Cheese, Bacon (1a)(3)(7)(10)

10 oz Sirloin Steak
Served with a Guinness and Pearl Onion Jus,
Grilled Asparagus, Portobello Mushrooms, Creamy Mash (6)(7)(9)(12)

Pan Fried Cod Fillet
King Oyster Mushroom, Grilled Asparagus,
Poached Mussels, Chunky Chips, Pea Puree (1a)(7)(9)(10)(12)

Saffron infused Risotto
Slow Roast Heirloom Tomatoes,
Wild Mushroom, Baby Spinach, Artichoke Crisps Drizzled with Truffle Oil (V) (4)(7)(9)(12)

Garlic & Tarragon Scented Supreme of Chicken
served with a Smoked Pancetta Red Wine Chasseur (6)(7)(9)(12)

Garlic & Rosemary Rump of Lamb
on a Bed of Roasted Root Vegetables,
Creamy Champ served with a Rosemary & Mint Jus (GF) (6)(7)(9)(12)

Lemon Cheesecake
with a Winterberry Gel (1a)(7)

Warm Christmas Pudding
served with a Brandy Custard (1a)(3)(7)

Praline Souffle Mousse Cake
topped with a Dark Chocolate & Toasted Hazel Nut Ganache (gf) (7)(8b)

Roulade with a Vanilla & Strawberry Filling, and Crushed Meringue (gf) (3)(7)

Warm Almond & Berry Pudding
with a Crème Anglaise (1a)(3)(7)(8a)

Allergens

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats
2. Crustacean
3. Egg
4. Fish
5. Peanuts (ground nuts)
6. Soybeans
7. Milk & products thereof, Lactose.
8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts).
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur Dioxide/Sulphites
13. Molluscs
14. Lupines.