



# New Years Eve

at the Gallery

2018

## GLASS OF PROSECCO

### SPICED BUTTERNUT SQUASH SOUP

SERVED WITH HERB CRÈME FRAICHE

### DUBLIN BAY LANGOUSTINE & AVOCADO ROLL

SERVED WITH CHILLI OIL YOGURT & DEHYDRATED CORIANDER

### SALTED BEETROOT, SWEETENED OATS & ORZO SALAD

MIXED LEAF SALAD WITH SALTED BEETROOT, SWEETENED OATS & SAFFRON INFUSED SALAD  
TOSSED IN A GRAPE VINEGAR DRESSING

### SLOW ROASTED BEEF & POTATO CAKE

SERVED WITH GRUYERE CHEESE & CHIVE SET CREAM

### HOMEMADE PORK AND SMOKED BACON ROULADE

WITH CHARCOAL BREAD, PEA SHOOTS & PICKLED APPLE

### 8OZ PRIME IRISH TENDER FILLET STEAK

SERVED WITH FRIED ROOT VEGETABLES, ROASTED POTATO FONDANT WITH  
GARLIC & SESAME BREAD STICK

### DUO OF COD & DUBLIN BAY TIGER PRAWNS

WITH SEARED SCALLOPS POTATO BATONS, CHERRY TOMATO & FENNEL SALSA,  
PROSECCO BEURRE BLANC & SALMON SKIN CRISP

### GRILLED CORNFED CHICKEN SUPREME

SERVED WITH GRILLED ASPARAGUS, HONEY ROASTED CARROTS & CHORIZO CREAM SAUCE

### GRILLED FILLET OF SEABASS

SERVED WITH SMOKED COLEY SAUCE, CHIVE MASH POTATO & GARLIC FRIED COURGETTES

### CRAB & GARDEN PEA RISOTTO

GARDEN & GARDEN PEA RISOTTO TOPPED WITH GARLIC CRAB CLAWS

### ASSIETTE OF DESSERTS

TRIPLE CHOCOLATE MOUSSE | GOLD DUSTED CHOCOLATE BROWNIE | STRAWBERRY & CREAM CAKE

### TEA OR COFFEE

10% Discretionary Service Charge on Tables of 6 or more  
Please advise your server of any allergies