



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