

THE
COBURG

NEW YEAR'S EVE MENU

COUNTRY STYLE TERRINE

*With ham hock, rabbit, foie gras and pancetta
Celeriac remoulade and burnt onion jam*

42° CITRUS SALMON

Kilkeel harbour crab mayonnaise, avocado mousse and rye croute.

CELERIAC CARPACCIO

Truffle aioli, pickled apple and crispy shallots

HENRIOT CHAMPAGNE SORBET

SURF AND TURF

*John Stone fillet of Beef,
lobster ravioli, pomme mousseline, asparagus and sauce choron*

ROAST FREE RANGE CORNFED CHICKEN

Parsnip puree, sautéed savoy cabbage, clonakilty black pudding bon bon and red wine jus

KILMORE QUAY SEARED FILLET OF BRILL

Cauliflower puree, charred heirloom carrot, clam and dill butter sauce

ROASTED BUTTERNUT SQUASH AND PARMESAN TORTELLINI

With a butternut squash veloute, micro basil and parmesan tuille

IRISH CHEESE SELECTION

Homemade relish, coarse flour crackers

STEAMED MERINGUE

Strawberry broth, strawberry concasse

CHOCOLATE FONDANT

Teelings whiskey, white chocolate ice cream

A discretionary 10% service charge applies.
For those with special dietary requirements and allergies who may wish to know about the ingredients used,
please ask a member of the Team.