



## HAPPY NEW YEAR!

**CHEF: CIAN BURKE**

### NEW YEAR'S EVE COCKTAIL ON ARRIVAL

#### AMUSE

Galway Gin Cured Salmon  
squid ink tapioca, basil , cucumber, lime  
(6,8)

#### STARTER

Roast Jerusalem Artichoke Soup  
garlic foam, buttermilk brown bread  
(1,4,7,9,14)

#### SORBET

Prosecco Sorbet

#### MAINS

##### **Braised Beef Rib**

sweet potato puree, Grattan potato,  
rosemary jus  
(4,14)

##### **Barbary Duck Breast**

roast Jerusalem artichoke,  
chestnut mushroom, blackberry jus  
(4,14)

##### **Grilled Fillet of Silver Hake**

red curry and coconut bisque, straw sweet  
potato , sesame bok choy  
(4,8,1,5,12,13,14)

##### **Beetroot & Feta Risotto**

baby veg  
(4,14)

#### DESSERT

Assiette to include  
The Yard Chocolate Brownie, Key Lime Pie, Lemon Curd  
(1,3,4,7,14)