



CAVIAR & BULL

NEW YEAR'S EVE DINNER SUNDAY 31ST DECEMBER 2023

Amuse-Bouche

Dashi meringue with black garlic emulsion

First Course

Sturgeon caviar on rosette fritters
Gillardeau oyster with goat cheese pearls and a pickled cucumber veil

Second Course

Caramelized foie gras terrine with smoked eel, caramelized onions and granny smith apple
"Served with toasted homemade sourdough bread"

Third Course

Mushroom ravioli served with mushroom velouté, local sage and fresh black winter truffles

Intermediate

Kir Royal molecular sphere

Main Course

Angus beef fillet, potato fondant, sautéed spinach with pine nut butter and parsnip
and black truffle puree

Or

Charcoal grilled red snapper, scallops and courgette roulade served with saffron velouté

Or

Plant-based Wellington
(Butternut squash, pumpkin, mushroom duxelles and green cabbage)

Dessert

Chocolate textures
(Gingerbread mousse, clementine gel and dark chocolate ganache)

€135 per person