



THE RED DOOR COUNTRY HOUSE



NEW YEAR'S DAY 3 COURSE MENU
ADULTS €45 CHILDREN €16.95

TO START

Soup of the day 1,7,11
Homemade wheaten bread.

Scallops 1,2,4,7,14 (€6 Supplement)
Pan seared scallop, Clonakilty black pudding, caramelized cauliflower and apple.

Cheese 3,5,7,8
Fivemiletown Goats' Cheese custard, Ballyholey candy beetroots and toasted hazelnuts.

Fishcake 1,3,4,7,9,12
Smoked haddock fish cake with creamed leeks and white sauce.

Chicken Parfait 1,3,7,12
Chicken liver parfait, pickled vegetables, cucumber and toasted sourdough.

Beef Croquette 1,3,7,9,10,12
Coffee braised Irish beef cheek croquette, avocado and watercress.

Gubbeen chorizo salad 1,3,4,7,12
Baby gem salad, croutons, roast garlic dressing, parmesan.

Allergens

1. Wheat | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk
| 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds | 12. Sulphur Dioxide
13. Lupin | 14. Molluscs



NEW YEAR'S MENU

2024

MAIN COURSE

Chicken 1,3,7,9,12

Pan seared chicken breast, bacon, white beans, kale and gravy.

Sirloin 7,9,12 (€6 Supplement)

Irish Hereford beef sirloin, caramelized onion, and pepper sauce.

Fish of the day 2,4,7,9,12

Local white crab, sea vegetables.

Beef 7,9,12

Braised Irish beef, creamed potato and gravy.

Pork 1,3,7,9,10,12

Confit pork belly, pork bon bon, carrot, smoked crème fraiche and apple.

Duck 4,7,9,12 (€5 supplement)

Pan fried Irish duck breast, parsnip, blackberries and red wine jus.

Turkey and ham 1,7,12

Stuffed turkey and ham, creamed potato, gravy.

Risotto 1,7,8,12

Roasted butternut squash risotto, sage, goats' cheese and toasted hazelnuts.

All dishes served with potatoes and vegetables

TO FINISH

Apple Crumble 1,3,7,8

Salted Caramel Ice Cream, Anglaise Sauce.

Chocolate Hazelnut Tart 1,7,8

Poached pear and Chantilly cream

Warm Chocolate Brownie 1,3,7,8 Vanilla Ice Cream, Chocolate Sauce.

Mulled Wine Trifle 3,7

Homemade Custard, Fresh Cream

Cheesecake of the day 1,7 (Please ask server for information)