

THE RED DOOR COUNTRY HOUSE





New Years Eve Menu

AVAILABLE FROM 12-3PM

3 Courses Adults €45.00 Children €16.95



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

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.



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





Sirloin 7,9,12 (€6 Supplement) Irish Hereford beef sirloin, caramelized onion, and pepper sauce.

To Follow...

FISH OF THE DAY 2,4,7,9,12 Local white crab, crab bisque and sea vegetables.

BEEF 7,9,12 Braised Irish beef cheek bourguignon, Chive creamed potato and baby carrots.

LAMB SHANK 7,9 Braised Irish lamb shank, creamy potato and gravy.

DUCK 4,7,9,12 (€5 SUPPLEMENT) Pan Fried Irish duck breast, parsnip, blackberries & 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....

ASSIETTE OF DESSERTS



