

THE RED DOOR COUNTRY HOUSE



New Years Eve Menu

AVAILABLE FROM 6PM-9PM

5 COURSES €75.00

To Start...

SOUP 1,7,11

CHUNKY BUTTERNUT SQUASH, CORIANDER, SOURDOUGH CROUTONS,
MISO AND BLACK PEPPER BUTTER.

SCALLOPS 1,2,4,7,14

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.

Sorbet Course...

GIN AND ELDERFLOWER

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 GF – GLUTEN FREE / VG – VEGAN



THE RED DOOR COUNTRY HOUSE



To Follow...

FILLET 7,9,12

IRISH HEREFORD BEEF FILLET, CARAMELIZED ONION, AND PEPPER SAUCE.

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.

VENISON 7,9,10,12

WILD IRISH VENISON LOIN (SERVED PINK), CELERIAC, PORT, FIG AND BITTER CHOCOLATE.

DUCK 4,7,9,12

PAN FRIED IRISH DUCK BREAST, PARSNIP, BLACKBERRIES AND RED WINE JUS.

CHICKEN 1,3,7,9,12

CONFIT IRISH CHICKEN, BACON, WHITE BEANS, KALE AND CHICKEN GRAVY.

RISOTTO 1,7,8,12

ROASTED BUTTERNUT SQUASH RISOTTO, SAGE, GOATS' CHEESE AND TOASTED HAZELNUTS.

To Finish....

ASSIETTE OF DESSERTS

Later

TEA / COFFEE

