

**NEW YEARS EVE** SUNDAY, DECEMBER 31ST 2023

MEADOWFIELD GOATS CHEESE, TUILLE

2.3.6.14



CELEBRATION OF ONEIL'S PORK- BELLY, HAM HOCK. BACON JAM, COOLEA PROFITEROLES, TARRAGON 4.6.11.14

NORTH ATLANTIC SALMON CEVICHE- CUCUMBER, CITRUS SEGMENT, ORANGE ROE, SHALLOTS, MATCHA CRACKERS 2,5,6,7,14

CHICKPEA FRICASSEE -BEETROOT, SQUASH, CUMIN SHORT CRUST, TAMARIND, PRUNE, YOGHURT, CORIANDER MINT 4,6,14

WILD IRISH LOBSTER- COURGETTE, LENTIL, CARROT, BISQUE 4,6,9,11

GREEN TEA AND APPLE GRANITA

IRISH BEEF FILLET- OXTAIL MUSHROOM BOURGUIGNON, BEETROOT, LEEK, HORSERADISH, KING OYSTER MUSHROOM 4,6,10,11

HALIBUT- LANGOUSTINE CRUST, HERB SALAD, COURGETTE, RADISH, OLIVE, TOMATO SHELLFISH EMULSION 4.6.7.9.11

SKEAGHANORE DUCK- LIVER PATE, GRANNY-SMITH APPLE, PARSNIP, KALE, BLOOD ORANGE, CHERRY SAUCE 4.6.11

Toonsbridge Halloumi- Spinach, Souash, Beetroot ROSTI, CAULIFLOWER FRITTER, CARROT, TOMATO SAUCE 4,6

RHUBARB AND MANGO SOUFFLÉ - COMPOTE, LEMONGRASS INFUSED GINGER SYRUP & MANGO SORBET 3.4.6

DATES AND CHOCOLATE -ALMONDS, LEMON THYME SORBET 2.3.4.14

'A CLOCK OF PEACE'- CHOCOLATE SACHER TORTE. PRALINE, RASPBERRY 2,3,4,6,14

FRIANDISES, CHOCOLATE CHEESECAKE, SALTED JUJUBES, WHITE CHOCOLATE AND LEMONGRASS TRUFFLE 4,6,14

SELECTION OF BEWLEY'S HANDCRAFTED TEA AND COFFEE

FOR GUESTS WITH FOOD ALLERGIES OR INTOLERANCES, PLEASE ASK A MEMBER OF THE TEAM TO ASSIST YOU WITH YOUR CHOICE

## **ALLERGENS**

I PEANUTS, 2 TREE-NUTS, 3 EGGS, 4 SULPHITES, 5 SESAME, 6 MILK, 7 FISH, 8 MOLLUSCS, 9 CRUSTACEANS, 10 MUSTARD, 11 CELERY, 12 SOYA, 13 LUPIN, 14 GLUTEN



PORK O NEILL'S, WEXFORD **DUCK** SILVER HILL, MONAGHAN DAIRY TÍRLAN, WEXFORD

**VEGETABLES** CULLEN'S, GOREY CHUTNEY WILD ABOUT, WEXFORD

ATLANTIS, WEXFORD & KISH FISH FISH WEXFORD, WICKLOW, TIPPERARY. CHEESES

LIMERICK

DEAR VALUED GUEST,

## HAPPY NEW YEAR!

IT'S THAT MOST WONDERFUL TIME OF THE YEAR. WHEN SEAFIELD HOTEL & SPA RESORT TWINKLES WITH HOLIDAY LIGHTS, AND FESTIVE MEMORIES ARE MADE. OUR HOPE IS THAT YOU ENJOY THE MOST CHARMING PART OF THE YEAR HERE AT SEAFIELD.

WE WOULD LIKE TO THANK YOU OUR GUESTS AND OUR WONDEROUS AND DEDICATED TEAM MEMBERS FOR YOUR CONFIDENCE IN US IN 2023.

WE STRIVE TO ENCOURAGE THE USE OF SUSTAINABLE PRODUCTS AND PRACTICES, TO REDUCE OUR CARBON FOOTPRINT AND TO INCORPORATE THE GOODNESS OF LOCAL FAYRE IN OUR MENUS.

WITH THIS IN MIND OUR EXECUTIVE CHEF, RAMAN KUMAR AND HIS CULINARY BRIGADE HAVE SKILFULLY PREPARED WHAT WE HOPE WILL BE THE MOST MEMORABLE MEAL OF THE YEAR FOR YOU.

FINALLY, AS WE CLOSE 2023 WE COLLECTIVELY PRAY FOR THE ARRIVAL OF PEACE FOR ALL TROUBLED NATIONS IN 2024.

WISHING YOU AND YOUR FAMILIES A JOYFUL AND PROSPEROUS 2024.

ALL THE TEAM AT SEAFIELD.