



AT THE OLD GOVERNMENT HOUSE



NEW YEAR'S DAY MENU £58 PER PERSON

AMUSE BOUCHE

STARTERS

SPICED CARROT AND GINGER SOUP (VG, GF)
Toasted cumin oil, coconut yoghurt, coriander cress

PRESSED PORK BELLY (GF)
Apple purée, cider reduction, crackling crisp, mustard seeds

TIGER PRAWN AND CHORIZO SKEWER 9
Cauliflower purée, smoked bacon crumb, apple gel

HOUSE-CURED SALMON (GF)
Yuzu gel, crispy capers, dill crème fraîche, pickled radish



MAIN COURSES

YOUR CHOICE OF ROAST: (GFO) 9
MUSTARD RUBBED IRISH BEEF SIRLOIN
FIVE-SPICE AND HONEY ROASTED PORK LOIN
HALF ROASTED CHICKEN WITH LEMON AND ROSEMARY
*Garlic and thyme roast potatoes, Yorkshire pudding, cauliflower cheese,
seasonal vegetables, rich gravy*

PAN-FRIED SEA BASS (GF) 9
Fennel purée, samphire, saffron potatoes, bisque emulsion
ROASTED AUBERGINE AND CHICKPEA RAGOÛT (VG, GF)
Smoked paprika, preserved lemon, basil oil

*All served with garlic and thyme roast potatoes and selection of fresh seasonal vegetables
for the table*

DESSERTS

CHOCOLATE AND SALTED CARAMEL DÉLICE (GF) 9
Hazelnut praline, vanilla bean ice cream
SPICED PEAR AND CRANBERRY MILLEFEUILLE (VG)
Crisp pastry, mulled pear compôte, cranberry coulis, vanilla bean cream

BAILEYS AND COFFEE TIRAMISÚ 9
Mascarpone mousse, cocoa dust, coffee gel

ARTISAN CHEESEBOARD (GFO) 9
Biscuits, celery, walnuts, grapes, Roquette cider chutney

(VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available

9 *All dishes include products locally grown, caught, reared or produced.*

*If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of
allergens within each of our dishes can be obtained from your waiter.
A discretionary 12.5% service charge will be added to all food and beverage bills.*

