

NEW YEAR'S
EVE MENU



CLAYTON HOTEL
SILVER SPRINGS | CORK

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ARRIVAL

Signature cocktail for each guest

€49.50
per person

STARTER

Sweet potato & carrot soup *(8,9,12)*

Duo of duck

Duck spring roll and a duck pate crostino balsamic dressed rocket leaves, roast red pepper chutney

Ardsallagh goats cheese & caramelised red onion savoury tartlet

with seasonal leaves and balsamic reduction *(5, 6, 7, 13)*

Prawn Pil Pil

cooked in a spicy citrus garlic sauce and garlic bread *(1,6,7,8)*

MAIN COURSE

Slow roast beef sirloin

on a bed of champ potatoes, with thyme roasted vegetables, topped with red Port wine jus *(7,12,9)*

Citrus roasted salmon

on a bed of champ potatoes, with tenderstem broccoli, lime & basil sauce *(7,3,8,12)*

Wild mushroom risotto

with parmesan & truffle oil *(7,12)*

Grilled chicken supreme

with champ potatoes, honey and thyme roast vegetables, red wine jus and topped with a sweet potato crisp *(6,7,8,11,13)*

DESSERT

Clayton Assiette

Raspberry cheesecake, chocolate fondant, Sicilian lemon tart, cream & vanilla ice cream *(5,6,7,11)*

AT MIDNIGHT

Glass of prosecco to bring in the new year

ALLERGEN INDEX

1. Crustaceans	4. Peanuts	7. Milk/milk products	10. Sesame seeds	13. Mustard
2. Molluscs	5. Nuts	8. Soya	11. Eggs	14. Lupins
3. Fish	6. Cereals containing gluten	9. Sulphur dioxide	12. Celery & celeriac	