

# New Year's Menu

## STARTER

### PUMPKIN AND GINGER SOUP

PUMPKIN AND GINGER SOUP GARNISHED WITH HERBAL CROÛTONS

### GROUPEL RAVIOLI

TOSSED IN GARLIC, CHERRY TOMATO, FRESH HERBS AND FINISHED WITH A TOUCH OF WHITE WINE

### RED PESTO CHICKEN GARGANELLI

GARGANELLI TOSSED IN RED PESTO, CHICKEN STRIPS, ASPARAGUS AND FINISHED WITH A TOUCH OF CREAM

### BEEF CURRY MADRAS

BRUNOISE OF BEEF, STEWED WITH ONIONS, CURRY PASTE AND MANGO CHUTNEY. SERVED ON A BED OF RICE

## MAIN COURSE

### MEAGER (GURBELL) FISH

FILLET OF MEAGER BACKED IN GARLIC, ONION, FRESH HERBS AND FINISHED WITH A TOUCH OF WHITE WINE

### PORT CHICKEN ROULADE

CHICKEN ROLLED IN A MIXTURE OF SPINACH, MUSHROOM, RICOTTA AND PISTACHIO. SERVED ON A PORT WINE JUS'

### CRISPY DUCK BREAST

BAKED DUCK BREAST SET ON AN ORANGE SAUCE

### GRILLED RIB EYE STEAK

GRILLED RIB EYE STEAK SERVED WITH PORCINI SAUCE

*ALL MAIN COURSES ARE SERVED WITH PANACHE OF VEGETABLES AND LYONNAIS POTATOES*

## DESSERT

SELECTION OF SWEETS (SERVED FROM THE COUNTER)

AND

ESPRESSO OR CAPPUCINO

PRICE: €45.00