

New Years Eve 2018

€55.00

5:45pm-7:45pm

Starters

Spiced Sweet Potato Soup (V)

Lightly spiced, chestnut shavings, cinnamon crème fraiche

Ardsallagh Goats Cheese (V)

Wood fire baked, pistachio & pecan crust, focaccia crouton. Pickled beets, chestnut honey.

Duck Salad

Silver Hill confit, crisp skin, pomegranate seeds, mango, raspberry dressing, micro mesclun.

FIRE's Fish Cakes

Cod fillet, naturally smoked haddock, pea shoots, chili jam

Wild Mushroom Gratin (v)

Truffle & cheese crumble, rocket, garlic croutes

Main Course

8oz Irish Hereford Prime Aged Sirloin Steak

*Tobacco onions, Pont Neuf chips, micro cress salad, brandy pepper & cream sauce
brandy pepper cream sauce*

Irish Chicken Supreme

Champ, portobello mushroom, baby spinach, herb crumb, pickled sweet chilli, basil cream

Halibut with Lemon Shallot Butter Sauce

Sautéed samphire, baby potatoes, lemon and shallot butter

Lamb Rump

*Aged rump **cooked medium**, shallot puree, potato gratin, honey roast roots, jus*

Jerusalem Artichoke Gratin

*Baby leek, Jerusalem artichokes, wilted Kale, smoked Gubbeen cream, herb gratin
Root vegetable crisps*

Desserts

Baileys Parfait

Bourbon cookies, salt butter caramel and brittle honey comb

Chocolate and Orange Delice

Dark chocolate mousse, frozen yoghurt, candied orange

Iced Praline Parfait

Gingerbread biscuit, cherry gel, crushed caramel, chocolate sauce

Zesty Lemon Tart (GF)

Coconut baked base, caramelised lemon cream, cassis sorbet

White Chocolate & Raspberry Cheesecake

Buttered graham cracker base, red berry coulis, raspberry sugar

Irish Cheese Board (supplement €5.00)

Spiced apple & plum chutney

Tea or Coffee

Sides: €4.95

Fire's Sinful Mash
Pont Neuf Chips
Skinny Fries

Sides: €5.95

Cauliflower Gratin
Portobello Mushroom Tower
Fire Spicy Potato tots
Peas and Pancetta

To Share: €9.95

A selection of Seasonal, Buttered
Vegetables to Share

*Discretionary 10% Service Charge on parties of 6 or more
A Full List of Allergens Available. Please ask your Waiter*