

## New Year's Eve 2019

### Starters

€75.00

#### Parsnip and Squash Soup (V)

*A light blend of parsnip, squash & smoked paprika, spiced pumpkin seeds*

#### 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 Wood Fired Jumbo Tiger Prawns

*Sautéed chorizo & crayfish stuffing cooked in garlic butter and olive oil served with Fire's homemade brown soda bread.*

#### 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*

#### 10 oz Irish Hereford Prime Aged Rib-Eye Steak

*Chargrilled Irish Hereford Prime rib eye, delicately marbled, with an eye of fat for a full-bodied flavour with chunky chips and tobacco onion, Mixed leaf salad and a pepper and brandy cream sauce*

#### Irish Chicken Supreme

*Spring onion mash, young stem broccoli, Chorizo, goats' cheese and spinach tartlet, Chorizo cream.*

#### Sea Bass

*Pan fried with seashore salad & citrus, heirloom potatoes.*

#### Aged Irish Lamb Rump

*Aged Irish lamb rump **cooked medium**, shallot puree, potato gratin, honey roast roots, rich meat jus*

#### Tortellini

*Spinach & Ricotta, Jerusalem artichoke, rainbow cauliflower, cauliflower puree*

### Desserts

#### Homemade Guinness and Brandy Christmas Pudding

*Glenisk clotted cream and Bushmill's crème anglaise*

#### Chocolate & Caramel Cube

*Genoise sponge, rich chocolate mousse, Amarena cherries, butterscotch sauce*

#### Iced Praline Parfait

*Gingerbread biscuit, cherry gel, crushed caramel, chocolate sauce*

#### Zesty Lemon Tart

*A baked coconut base topped with zesty, 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*