

New Years Eve 2019

€55.00

5:45pm-7:45pm

Starters

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 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

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

Hake

Baked in crème fraîche, Boulanger potatoes, leek ragout,

Palourde clams, asparagus spears

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 Brownie

Dark chocolate & hazelnut, peanut brittle, vanilla ice cream

Iced Praline Parfait

Gingerbread biscuit, cherry gel, crushed caramel, chocolate sauce

Zesty Lemon Tart (GF)

Coconut baked base, caramelised lemon cream, cassis sorbet

Coole Swan Cheesecake

Irish Cream Liquor and Cheese Mousse, Caramel Swirl, Orange Sable, Orange Curd

Irish Cheese Board (supplement €5.00)

Spiced apple & plum chutney

Tea or Coffee

Sides: €4.95

*Fire's Sinful Mash
Seasonal, Buttered
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

Vegetables to Share*