

MARLIN

HOTEL

New Years Eve Menu

Glass of Prosecco on Arrival

STARTERS

Jerusalem Artichoke Soup, Truffle Oil and Roast Chestnut Dust **vegan, 8, 9**

Goat Cheese Mousse, Dressed Leaves, Candid Walnut, Grilled Apricot **6, 7, 8, 10, 12**

Shredded Duck Leg Confit, Beets, Orange Segment, Dressed Rocket **10, 12, 13**

Potted Crab, Salad and Toast **2, 4, 7, 12, 14**

MAIN COURSES

Roast Striploin of Irish Beef, Roast Potatoes, Roast Mixed Veg,
Homemade Gravy **1, 7, 10, 12**

Half Rotisserie Chicken served with Roast Carrots, Balsamic Glaze, Sesame Seeds and
Maris Piper Fries **7, 11, 12, 13**

Pan Fry Cod, Roasted Baby Potatoes, Wilted Spinach & Mussel Meat,
White Sauce **2, 4, 7, 14**

Wild Mushrooms Tagliatelle Pasta, Parmesan and Rocket **1, 3, 7, 12**

DESSERTS

Maltesers Cheesecake, Salted Caramel Ice Cream **1, 3, 8, 7**

Warm Apple Pie, Salted Caramel Sauce, Vanilla Ice Cream **1, 3, 7**

Sticky Toffee Pudding, Salted Caramel Sauce, and Sated Caramel Ice Cream **1, 3, 7, 8, 12**

Profiteroles, Chocolate Ganache, Mixed Berries **1, 7**

Followed by Tea or Coffee

3 COURSES €55 PER PERSON

Minimum numbers apply.

A service charge of 12.5% applies to groups of 6 people or more.

1. Celery. 2. Crustaceans 3. Eggs. 4. Fish. 5. Peanuts. 6. Soybeans. 7. Milk. 8. Nuts. 9. Celery.
10. Mustard. 11. Sesame Seeds. 12. Sulphur Dioxide and Sulphites. 13. Lupin. 14. Molluscs.