DALLOWAY
Terrace

NEW YEAR'S EVE MENU

Starters

Chestnut & Wild Mushroom Tart VE £16
Celeriac remoulade, apple, watercress

King Prawn & Crab Ravioli £21
Spiced tomato bisque, caviar, dill oil

Mains

Beef Fillet £40
Braised winter red cabbage, buttered potato fondant & red wine jus

Whole Roasted Plaice NGCI £32
Brown shrimp, capers, saffron-braised fennel, herb beurre blanc

Heritage Beetroot Wellington VE £28
Golden puff pastry, pomme fondant, wild mushroom jus

Desserts

Saffron Tres Leches V £13
Rose & pistachio

Champagne

	125ml	*Bottle*
Charles Heidsieck Brut Réserve	£19.5	£115
Charles Heidsieck Rosé Réserve, NV	£26	£148
Charles Heidsieck Blanc de Blancs, NV	£32	£156

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V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredients

If you or any member of your party has a food allergy, please inform a member of our team and request a copy of our allergen menu. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Where possible, we work with local suppliers and focus on responsible and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.hefs.

THE DOYLE COLLECTION

DUBLIN • LONDON • WASHINGTON DC • CORK