

# NEW YEARS DINNER 3 COURSE MENU €61.95

## STARTERS

### Sweet caramelised French onion soup

toasted Gruyere croute

1 (Wheat) 7.

### Seared Kilmore Quay scallops

cauliflower puree, white balsamic and saffron reduction, Goatsbridge trout caviar, pickled radish (€8 supplement)

7, 12, 14.

### Pan fried chicken livers

apple and cinnamon compote, toasted brioche, truffled winter leaves

1 (wheat) 3, 7, 12.

### Boyne Valley goat's cheese

ginger and thyme beets, Granny Smith apples, candied walnut crouton, aged balsamic

7, 8 (walnut), 12.



## MAINS

### Fillet of beef

crispy prosciutto ham, duck liver mousse, truffle potato, marrow bone gravy (€10 supplement)

3, 7, 12.

### Glin valley ballotine of chicken and Inch black pudding

potato and celeriac gratin, tarragon and orange poached baby vegetables, chicken jus

1 (barley) 7, 12

### Pan fried fillet of sea bream

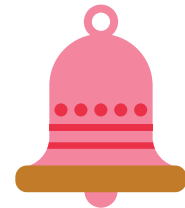
yuzu dressed French beans, wakame mashed potato, miso beurre blanc

4, 6, 7, 12.

### Salt baked celeriac Wellington

mushroom duxelle, chard Hispi cabbage, hazelnut and amaretti crumb

1 (wheat) 3, 7, 8 (almonds, hazelnuts), 9 12



## DESSERTS

### Glenowen vanilla ice cream

Honeycomb, Bitter chocolate sauce

3, 6, 7

### Dark chocolate & raspberry mousse

Chocolate framboise

1 (wheat) 3, 7, 8 (pistachio)

### Hazelnut pannacotta

gingerbread crumb, rum and raisin ice cream

1 (wheat) 3, 7, 8, (hazelnuts)

### Ballylisk double crown brie

smoked Hegarty's cheddar, organic Cashel Blue, lavosh cracker, Dart Mountain Irish Kolsch style beer drizzle (€4 supplement)

1 (wheat) 7, 12

## SIDES

### Duck fat roast potatoes ...6.00

### Charred Hispi cabbage

with roast hazelnuts and chilli oil .....6.00

7, 8 (hazelnuts)

### Triple cooked chunky chips


truffle oil and shaved parmesan .....6.00

7.

### Cranberry and shaved chestnut side salad

orange and ginger dressing .....6.00

8 (chestnuts)

 @TerraceCafeNCH  
 01 417 0090  
 nch@withtaste.ie

All our meat and poultry is 100% Irish, locally sourced and is fully traceable from farm to fork.

Please ask your server if you have any questions regarding food allergies.

### Allergen Information

- 1= gluten
- 2=crustaceans
- 3=eggs
- 4=fish
- 5=peanuts
- 6=soybeans
- 7=milk
- 8=nuts
- 9=celery
- 10=mustard
- 11=sesame seeds
- 12=sulphur dioxide
- 13=lupin
- 14=moluscs

Please ask your server what side dishes are available tonight