PALIO'S RESTAURANT

NEW YEAR'S EVE CASUAL DINING

THE STARTERS

Mediterranean octopus, homemade preserved cherry tomato salad, olive gremolata dressing

01

Fresh burratina filled with a pistachio puree, panforte salad, olive oil drizzle

Chestnut & cheese filled ravioli tossed in nut brown butter, hazelnuts & radicchio

IN BETWEEN

Parmesan & celeriac tart, mesclun leaves, porcini mushroom vinaigrette

MAIN COURSES

Fresh local catch brushed with smoked garlic butter, seafood risotto scented with dill & prawns essence

01

Slow cooked breast of chicken wrapped with prosciutto, mushroom duxelle & flakey pastry,

marsala essence

01

Grilled beef fillet served with seasonal vegetables, French onion rings, béarnaise sauce

2016 FINAL TREAT

Indulgence in Chocolate

Coffee

€60 per person

Price includes free flowing wine, water, soft drinks and a glass of sparkling wine at midnight.

Children 6-12 years half price

Kids menu also available