

New Year's Eve Casual Dining

Palio's Restaurant







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STARTERS

Fresh burratina with roasted pear salad & pain d'epices crumble, cranberry & port dressing or

Home cured salmon gravlax, roasted shallot & gruyere quiche, asparagus salad, herb vinaigrette or

Ricotta & porcini mushroom ravioli tossed in smoked garlic butter with guanciale,, baby spinach & parmesan salad

IN BETWEEN

Rabbit & cranberry terrine, onion & black mustard seed confit

MAIN COURSES

Fresh local meagre, dill & roast garlic crust, gratin potato, lobster & prawn essence or

Pan seared chicken breast with a mushroom & cheese stuffing, potato cake, chardonnay beurre blanc

or

Grilled beef fillet brushed with whole grain mustard, celeriac & sweet potato puree, cheese & potato cake, red wine jus

2017 FINAL TREAT

Indulgence in chocolate

Coffee

Price: Adults: €65.00 per person. Including ½ bottle of wine, free flowing water & soft drinks. Children 6-12 years, half-price per person. Kids menu also available.



