

Quadro Restaurant







New Year's Eve Fine Dining

Quadro Restaurant

Salmon Mi-Cuit with bergamot, fennel & thyme ceviche, chilled Mediterranean prawns, horseradish cream, herb coulis

Black tea smoked squab pigeon breast, pumpkin chutney, blueberry brioche, floral salad, consommé vinaigrette

Strawberry & balsamic sorbet, gin compressed cucumber salsa, yogurt powder transparent ravioli

Seared meagre fillet

Clam, prawn & lemon risotto, braised baby leeks, champagne beurre blanc, micro crab cake salad or

"Steak & fries"

Fresh beef fillet, on a Portobello and truffle ragout, spring onion ash & salad, thick cut twice cooked fries, with homemade ketchup and 24crt gold leaf

Hazelnut opera

Valrhona chocolate decadence layered with hazelnut praline, coffee crunch, champagne poached pear gel, Bailey's paint, dark chocolate ice-cream

Coffee & petit fours

Price: Adults: €120.00 per person. Free flowing foreign wine, water & glass of champagne.



