

THE CLARENCE
6-8 WELLINGTON QUAY, DUBLIN 2

New Year eve menu 2011

Amuse bouche

Poached oyster, with saffron linguine, caviar, and lemon butter sauce.

Starters

Ardsallagh goat cheese mousse, beetroot and raspberry puree, ginger bread spice, balsamique vinegar jelly.

Pan fried foie gras, braised puy lentils, pickled mushroom, red port reduction, crispy pancetta.

Open ravioli of castle townbere and Dublin bay prawn, wilted leeks, curried white wine and shellfish sauce, fried basil.

Sorbet

Champagne and strawberry sorbet.

Main courses

Olives and parsley crusted rack of Wicklow lamb, red onion and Szechwan pepper compote, hummus, mint sauce.

Poached sea trout, with warm potato and crab salad, pickled vegetables and tomato dressing.

Grilled 8 ounces Hereford beef filet, rocket and saffron risotto, horseradish cream, and red wine sauce.

Desserts

Honey mousse, bitter mandarin marmalade, caramel sauce.

Quince tart tatin, with cinnamon ice cream and pomegranate foam.

Profiteroles, with vanilla ice cream and hot chocolate sauce.

