*New years Eve*

# TEN

## TEN COURSE TASTING MENU

**€95**

10 course tasting menu

**€30**

4 wine pairings
plus bubbly on arrival

AFTER, RING IN THE NEW YEAR
WITH A PARTY IN OUR BAR

A MEMORABLE
WAY TO WELCOME
THE NEW YEAR

**051-381761**
www.majestic-hotel.ie

MAJESTIC
HOTEL ••••

# the MENU

NEW YEARS EVE
10 COURSE TASTING

MAJESTIC HOTEL ••••

## Amuse Bouche
Charred Eel
Crispy uruchimai rice, pineapple tartare, togarashi

## Course Oeuf
65°C Egg Elegance
Soud vide egg, artichoke veloute, saffron butter,
crispy cauliflower, gold leaf

## Course Potage
Forest and Sea Essense; Burnt Leek Vichyssoise
Smoked leek, tuna, cress microgreens, espuma

## Pasta
Crown Ravioli Bliss
Lobster and prawn bisque, green peas, citrus foam

## Sorbet
Blackwater Gin and Tonic

## Poisson
Dover Sole Fish Rack
Champagne beurre blanc, yuzu foam smoked asparagus,
edible flowers, fish caviar, parsley gel

## Game
Honey Glazed Duck
Duck Breast, chestnut purée, caramelised onion, pickled radish
chocolate and black berry jus

## Releve
Fillet Mignon
Crispy garden greens, truffle mashed potato, grilled shallots

## Desert
Milk Chocolate Mousse with Granny Smith
Hazlenut crumb, madagasgar vanilla chantilly, vanilla gel, apple jelly

## Petit Four
Pâte de fruits, Pear caramel, Chef's ferrero rocher

# the MENU

## VEGETARIAN

NEW YEARS EVE
10 COURSE TASTING

MAJESTIC HOTEL ••••

### Amuse Bouche
Charred Watermelon
Crispy uruchimai rice, pineapple tartare, togarashi

### Course Oeuf
65°C Egg Elegance
Soud vide egg, artichoke veloute, saffron butter,
crispy cauliflower, gold leaf

### Course Potage
Forest Essense; Burnt Leek Vichyssoise
Smoked leek, silken tofu, cress microgreens, espuma

### Pasta
Crown Ravioli Bliss
Potato, zucchini, celery and butter emulsion, green peas,
sundried tomatoes, citrus foam

### Sorbet
Blackwater Gin and Tonic

### Aubergine
Crispy Baby Aubergine
Mediterranean hummus, smoked red pepper concasse, onion,
fresh parsley, smoked asparagus, garlic chips, parsley gel

### Champignon
Soya Glazed Hen of Wood
Glazed maitake, chestnut puree, carmelised onion, pickled radish, jus

### Steak
Jack Fruit Mignon
Crispy gaden greens, truffle mashed potato, grilled shallots,
balsamic and coffee sauce

### Desert
Milk Chocolate Mousse with Granny Smith
Hazlenut crumb, madagasgar vanilla chantilly, vanilla gel, apple jelly

### Petit Four
Pâte de fruits, Pear caramel, Chef's ferrero rocher