

# Cois Locha Restaurant

## New Years Eve

### Starters

#### **Trio of Ripe Melon**

with fruit coulis and mango & passion fruit sorbet (GF)

#### **Chorizo & Manchego Cheese Quiche Tartlet (1w,3,7,9,12)**

Garlic cream sauce, pesto dressed rocket leaves.

#### **Oak Smoked Salmon**

Cream cheese lemon chive, with honey mustard dressing and seasonal leaves

(4,7,10,12)

#### **Goats' Cheese, Pear & Walnut (7,8)**

Mixed leaves, pear & walnut dressed in house dressing,  
beetroot glaze & chargrilled goat's cheese

#### **Warm Smoked Chicken Salad with Sundried Tomatoes & Crispy Bacon (10,12)**

Honey & Mustard dressed salad leaves

### Soup or Sorbet

#### **Roast Celeriac, Pancetta & Chive Soup (1w,3,7,10,11,12) (AGF)**

With freshly baked bread

#### **Lemon Sorbet**

### Mains

#### **Grilled 8oz Fillet Steak (1w,6,7,10,12) (AGF)**

with champ potato, tempura onion rings, whiskey peppercorn sauce

#### **Roast stuffed Turkey & Baked Limerick Ham**

Sage & onion stuffing, cranberry jus (1w,7,11,12)

#### **Oven Roasted Chicken Supreme (7,9,12) (GF)**

Garlic Mash & wild mushroom cream.

#### **Pan seared fillet of Salmon (2,4,6,7,9,12,14)**

with seared garlic prawns & sauce Vierge

#### **Slow oven roasted pork belly (1w,6,7,12) (AGF)**

apple puree, red wine reduction, on puree potato & crispy onion

#### **Crispy boneless half roast duck (7,12) (GF)**

braised red cabbage orange & Cointreau reduction

#### **Chickpea, Potato & Spinach Curry**

Poppadom basket & basmati rice (1w,7,8,9) (AGF)

#### **Pan-fried fillets of sea bass (4,7,9,12)**

With buttered greens, lemon and tarragon cream reduction

## Desserts

### **Festive Snickers Cheesecake** (1w,3,5,7,8)

Served with fresh cream

### **Warm Apple & cinnamon crumble** (1w,3,7,8,12)

Crème anglaise & vanilla ice cream

### **Banoffee pie** (1w,3,7,8)

Fresh bananas, Chantilly cream & toffee on a biscuit base, butterscotch sauce

### **Traditional Christmas Pudding** (1w,3,6,7,8)

With brandy anglaise & fresh dairy cream

### **Pear & Ginger Upside down Cake** (1w,3,5,7)

With vanilla bean ice-cream

### **Trio of Ice- Creams** (1w,3,7,8) AGF

in a chocolate wafer basket, with butterscotch sauce

### **Warm Chocolate Brownie** (1w,3,7,8)

Vanilla ice-cream & chocolate sauce

### **Tea or Coffee**

**€69.00 Per Person**

#### ***Please ask to see our extensive Cocktail menu***

- *Some products are produced alongside nuts/ nut oil so we cannot guarantee no trace.*
- *GF/AGF; If you are coeliac, highlighted dishes are Gluten Free/ Available Gluten Free*
- *A range of other dishes can be prepared without gluten with minor adjustments so please inform your server. All soups, chowders, sauces are gluten free.*
- *Please ask your server to see our wine list supplied by Findlater wines.*
- *Please ask your server for our Vegan menu.*
- *All our breads & desserts are made in the hotel by our pastry team.*
- *All of our beef is Irish Hereford & sourced locally in ABP Nenagh and can be fully traced from farm to fork.*

**ALLERGENS:** 1=cereals containing gluten, 2= crustaceans, 3=eggs, 4=fish, 5= peanuts, 6= soya, 7= milk, 8 =nuts, 9= celery/celeriac, 10 =mustard, 11= sesame seeds, 12= Sulphur dioxide (sulphites), 13= lupin, 14= mollusc w=wheat