

3 COURSE

NEW YEAR'S EVE MENU 2023

€59.00

STARTERS

French onion soup,

sourdough crouton gratinated with aged gruyere cheese 1 (wheat) 7

St. Tolas goat cheese tart,

balsamic glazed figs, beetroot salad 1 (wheat) 7

Ham hock terrine,

savoy cabbage, pickled shitake mushrooms and toasted sourdough
1 (wheat) 3, 7, 10

Kimore Quay Seared scallops,

cauliflower puree, black pudding, apple – **supplement €8** 1 (wheat) 4, 7

MAINS

Irish chargrilled 10oz Hereford sirloin steak,

chunky chips, crispy onions, peppercorn sauce – **supplement €10**
1 (wheat) 7, 12

Sweet potato rosti,

harissa roast cauliflower, pickled rainbow carrots, candy walnuts, lime
crème fraîche 1 (wheat) 3, 7, 8 (walnuts) 12

Seared Kenmare salmon,

crushed sweet potato, French beans, lemon, coriander beurre blanc
3, 4, 7

Lemon and thyme roast corn fed chicken supreme,

potato gratin, carrot, Jerusalem artichoke puree, red wine jus 7

DESSERTS

Vanilla ice cream, honeycomb, bitter chocolate sauce 3,6,7

Sherry trifle, classic custard, raspberry jelly, sponge, and fresh fruit salad 1 (wheat) 3, 7, 8

Chocolate framboise tart, raspberry sorbet 1 (wheat) 3, 7

Irish cheese board, apple and pear chutney, crackers, grapes **supplement €4.00** Cashel blue, smoked gubbeen, Tipperary brie 1 (wheat) 6, 7, 12

Allergen Information

1= gluten
6=soybeans
11=sesame seeds

2=crustaceans
7=milk
12=sulphur dioxide

3=eggs
8=nuts
13=lupin

4=fish
9=celery
14=moluscs

5=peanuts
10=mustard

@TerraceCafeNCH
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All our meat and poultry is 100% Irish,
locally sourced and is fully traceable
from farm to fork.

Please ask your server if you have any
questions regarding food allergies.