



# New Year's Eve

IL- MERILL RESTAURANT



## GALA BUFFET DINNER

*An assortment of European cold cuts, meat & fish terrines, cured marinated seafood, marinated vegetables & pickles.*

*A Selection of fresh composed salads, sauces and dressings.*


*A selection of European cheeses, dry fruits & nuts, and a selection of breads from our bread corner.*

### Soup

Chicken and chestnuts finished with vanilla oil  
Cream of cauliflower with smoked sweet corn served with chiffonade of fried chorizo

### Pasta

Penne with meat ragu baby spinach leave, roasted nuts and grana cheese shavings  
Garganelli with duck confit, wild porcini mushrooms, peas, sage cream sauce



### Grill

Noisettes of beef tender loin served with coloured peppers corn jus  
Grilled guinea fowl served with last-lick sauce

### Carvery

Breasted veal loin served with a pernod and apricot rich gravy  
Roast sucking pig served with grain mariner apple sauce  
Slow roasted lamb leg served with minted jus

### Fish

Salmon fillet with dill lemon grass dressing  
Baby swordfish served with caper olive tomatoes sauce  
Sea bass served with bisque cream

*oven baked potatoes boulangère with onions and thyme perfume*  
*Lyonnaise potatoes*  
*glazed haricot vert with flaked almonds*  
*farmers seasonal vegetables*  
*basil infused basmati rice*

### Dessert & Cheese Table

Treat yourself to our mouth-watering, freshly made Cakes and Pastries, traditional mince pies & Christmas pudding.

An array of local & Euro cheese, accompanied by a selection of biscuits.  
Fresh seasonal fruit.



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€68 per person. Children (6-11 years) €34 per child. Children under the age of 5 years are FREE of charge.



*Includes half a bottle of foreign wine & water per person, along with unlimited beverages from the beverage station. Live Entertainment.*