

Sarragon

dining by Marvin

NEW YEAR'S EVE 2017

Amouse bouche

*Chargrilled aubergine and tomato soup topped
with crispy chorizo lardons*

Starters

Filo pastry parcel with a mushroom duxelle, truffle and beef confit crème fraiche

or

*Gamberi crudi, sweet potato & mandarin puree, lime and olive oil whip,
pickled purple shallots*

or

Seared black angus beef, coriander and thyme; cucumber and honey relish

or

Artisanal black Tortelloni, filled with prawns rossi and crab, tossed in a fish velouté

Main Courses

*Boneless beef short ribs; Kinnie & teriyaki demi-glace;
pickled cabbage and pancetta*

or

Fillet of Grouper, Oyster cream; Kataifi lid

or

Black Angus beef fillet served with a whiskey and mustard sauce

or

Pork fillet stuffed with golden raisins and granny smith apples, calvados reduction

(Vegetarian option also available)

Dessert

Textures of Belgian chocolate

*Including a glass of prosecco and fireworks at midnight
Kids under 12 ½ price*

1st seating @ €70 from 7pm till 9.15; 2nd seating @ €85 from 9.45