

# chophouse

NEW YEARS DAY  
1ST JANUARY 2026

€70 pp

## STARTER to choose

**Grilled Broccoli Bimi** 

*Green Romesco sauce, toasted almonds*

**Amberjack Crudo**

*Aperol and citrus dressing, yoghurt, fresh herbs, fried capers*

**Chicken Liver & Foie Gras Mousse**   

*Grilled focaccia, fig jam*

**Aubergine Risotto** 

*Taleggio, coffee, oregano*

**Tagliatelle Beef Ragu and Porcini**

*Prime beef ragu, porcini mushrooms, Parmeggiano Reggiano*

## MAIN COURSE to choose

**Grilled Local Cabbage** 

*Tabini, za'atar, puffed green split peas, pomegranate vinaigrette*

**Grilled Seabass**

*Ajo Bianco, spring onion*

**Charcoal Grilled Venison Fillet**    

*Balsamic radicchio, roast beetroot purée, toasted hazelnuts,  
pickled mustard seeds*

**Grilled New Zealand Prime Beef Fillet**

*Burnt cauliflower puree, local lovage oil, Madeira jus*

*Main courses are served with pomme pavé*

## DESSERT to choose

**White Chocolate & Avocado Parfait** 

*Caramelized nuts, dried cranberries*

**Pistachio Savarin**

*Lemon curd, caramelised pistachios, pistachio & olive oil ice cream*

**Dark Chocolate Mousse**

*Cherry compote, candied hazelnuts*

**House-made sorbet** 

*Lemon, passion fruit, mango, coconut, raspberry*

## ALLERGY NOTE

  
GLUTEN

  
EGGS

  
FISH

  
CRUSTACEANS

  
NUTS

  
SOYA

  
CELERY

  
MOLLUSCS

  
MILK

  
MUSTARD

  
SESAME

  
VEGETARIAN

  
VEGAN

Should you have any allergies, kindly notify a member of staff to guide you with the food order.