

MENU

Christmas

STARTERS

House-style Christmas soup

Lobster salad

MAIN COURSE CHOOSE ONE

Iberian suckling pig confit, couscous with dried fruits and nuts, and almond praline

Sea bass served on root vegetables

DRINKS

Water, soft drink, beer
M&B Selection of Wines

DESSERTS

Panettone Parfait

*Christmas
sweets and pastries*

**€45 per person
(including VAT)**



MALCOM AND BARRET
HOTEL AND BAR
2017

MENU
New Year's Eve

STARTERS

Marinated salmon with
dill sauce

Langoustines sautéed with young
garlic and pine nuts

Roast beef bonbons

MAIN COURSE
CHOOSE ONE

Fillet of veal with foie
gras sauce

John Dory with parmentier potatoes
and a pinch of saffron

DRINKS

Water, soft drink, beer
M&B Selection of Wines

DESSERTS

Strawberry and lime cheese cake

*Christmas
sweets and pastries*

**€45 per person
(including VAT)**



MALCOM AND BARRET
HOTEL AND BAR
2017

MENU

Christmas Eve

STARTERS

Tuna tartare with mango and citrus fruits

Boletus mushroom ravioli with partridge and truffle oil

Marinated octopus salad with codium seaweed mayonnaise

MAIN COURSE CHOOSE ONE

Wild sea bass with peppers confit and hazelnuts

Veal cheeks with mushrooms and chestnuts

DRINKS

Water, soft drink, beer
M&B Selection of Wines

DESSERTS

Brownie with macadamia nuts and a touch of salt served on custard

Christmas sweets and pastries

**€45 per person
(including VAT)**



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