



New Year's Eve Dinner 2008

Upon arrival @ 8pm

Mulled Wine & Canapé Reception

Dinner @ 8.45pm

Annagassan Lobster

Made into a Light Salad with Lime, Coriander & Melon

Chicken Consommé "Royale"

Lemon Sole Fillet with Salmon Mousse

& Champagne Sauce

Whole Roast Duck "A l'Orange"

Served with Anna Potatoes & Root Vegetables

Baked Alaska

Cafe – Petit Fours

With Vanilla Ice cream

Celebratory Mid-night Toast

€67.50pp

Entertainment will be provided on the night

For reservations please call Rachel Dunphy 041 -9824493