

AX

The
PALACE
★★★★★

FESTIVE
MENU

Make Moments Matter

this Christmas



NEW YEAR'S EVE DINNER



PLATED CHEF'S ANTIPASTO

An individually plated antipasto platter consisting of octopus and king prawns, Parma ham and Italian salami, goat's cheese, stuffed peppers, marinated mushrooms and grilled vegetables dressed with herb oil dressings (Vegetarian antipasto available)



SOUP AND PASTA (ASSISTED BUFFET)

Crayfish consommé with shitake mushrooms
Roast celeriac soup with potato and Gruyère cheese dumplings

Garganelli tossed in a partridge ragù finished with cream
Duck stuffed tortellacci, pumpkin purée and port jus reduction

served with rucola, goat's cheese, Parmesan shavings, olive oil and fresh pepper



CARVERY

Roast saddle of wild boar served with an apricot compote and Calvados jus
Veal loin topped with a chicken mousseline, wrapped in pancetta and Marsala wine jus



HOT BUFFET

Pan-fried sea bass, mussels and clam, champagne velouté with poached fennel
Duo of roast duck and confit duck leg set on orange, cinnamon, star anise, sautéed cabbage and 5 spice jus

Sous vide rabbit with foie gras, orzotto and caramelised onions

Pea and goat's cheese royal, on a bed of herbed quinoa

Steamed garden vegetables

Cauliflower and broccoli a la crème

Maxim potatoes

Delmonico potatoes



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CHEESE BOARD

A selection of soft and hard cheeses served with celery grapes, chutneys, walnuts and water biscuits



DESSERT

Triple chocolate layered mousse shots, strawberry tiramisu, mixed nut and dried fruit tart, exotic meringue, Opera torte, white chocolate and ricotta parcels, assorted French macarons, praline and pear shots, peanut and caramel white chocolate delice, apple and custard filled brioche, forest fruit creamy bavaois and more

Coffee and petit fours

ADULTS: €85.00

**Including ½ bottle of Gavi or ½ Chianti
and ½ still or sparkling water**

Starting from 19:00HRS

Complimentary parking, subject to availability