



THE BARTON ROOMS

New Year's Eve

A M U S E B O U C H E

Organic Irish Salmon Tartare, Confit Egg Yolk, Crispy Nori
2, 3

F I R S T C O U R S E

Whipped Foie Gras Mousse, Pickled Green Apple
1 Wheat, 4, 13

S E C O N D C O U R S E

Roasted pineapple, coconut espuma, whiskey sour sorbet
13

M A I N S

Pan Fried Turbot, Parsnip Puree, Baby Squid, Charred Leek, Chardonay and Tarragon
Foam
3, 4, 10, 13

O R

7oz Dry-aged Beef Fillet, Spiced Carrot Puree, Pak Choy, Pommes Dauphine, Black
Truffle Jus
1 Wheat, 2, 4, 7, 13

D E S S E R T

Chocolate & Coffee Entremet, sea salt ice-cream
1 Wheat, 2, 4, 11, 12

C H E E S E

St Tola goat's cheese, Hegarty's cheddar, Ballylisk brie, homemade
chutney, cheese crackers
1 Wheat, 2, 4 5

T E A & C O F F E E

Selection of Barton Bonbons

Allergens

1.Gluten. 2.Eggs. 3.Fish. 4.Milk. 5.Nuts. 6.Soybeans. 7.Celery. 8.Mustard.
9.Molluscs. 10.Crustacean. 11.Lupin. 12.Sesame Seeds. 13.Sulphur. 14.Peanuts

*Executive Head Chef Pablo Bernardo
& Team*



BARBERSTOWN CASTLE
HOTEL