

Wine Cellar, Glynnmill Inn

New Years Eve

STARTER

House Cured Salmon Canapes 21.00
on rye toast with dill sour cream

Devils on Horseback 18
bacon wrapped dates stuffed with feta & pistachio crumble

Popcorn Cod Tongues 19.00
fried crispy with lemon pepper tarter sauce

Waldorf Salad 17.00
iceberg lettuce, craisins, curried apples, spiced almonds

Consomme Royale 13.00
classic beef consomme with custard, diced vegetable garnish

MAIN

Hazel Nut & Herb Crusted Salmon 34.00
served with spinach puree & mushroom risotto

Bacon Wrapped Tenderloin 7oz 56.00
with green pepper, horseradish & parmesan sauce, hasselback potato

Roasted Holiday Hen 41.00
cornish hen stuffed with apple & cranberry dressing,
served with root vegetable & roasted red potato

Duck Confit 39.00
house made pappardelle pasta tossed in a rich tomato ragu sauce
topped with confit duck leg

Lobster Fettuccine 40.00
garlic, shallot, white wine, lobster stock, cream, lobster pieces,
with house made fettuccine

DESSERT

Raspberry Cannoli
crispy chocolate pastry shell filled with raspberry cream

Oprea Cake
layers of almond sponge soaked in a coffee syrup, layered with chocolate ganache

Mango Cheesecake
graham wafer crust with whipped cheesecake and mango topping