

New Years Eve at La Finca

Live Music with Barrington, Fireworks at 1am

Roast Red Pepper and Star Anis Soup floats flocked yoghurt, garlic sippets and smoked paprika

A Thermidor of Lobster, Crab Meat and peeled Langoustines cooked in a cheesy mustard sauce served with hot buttered toast and marmite

Trio of Blue, Goat and Cream Cheese beignets support sheets of Tuna and Beef Carpaccios. A horseradish cream and dill Dijon mustard sauces are applied

Shredded Duck Confit, Quail Leg Confit are dressed to a spinach and pink grapefruit salad; glossed with walnut oil, a mango coulis assists

Pink Champagne Sorbet

Oatie soft crusted Rack of Lamb sits upon Black pudding mash with wilted spinach and our piquant 'Taste of the North' sauce

New Years Surf and Turf brings together fresh Lobster tail and Beef Fillet sourced from the pastures Green of Avila. Served nestled above Cajun home-cut chips, comes glossed with Béarnaise sauce then topped with French fried onion rings and asparagus tips

A duet of fresh Sole and Monkfish surrounded a timbale of wild rice pilaff upon a lightly spiced Provençal sauce

Oven baked pear filled with shredded Duck accompanies sliced Duck Breast, fanned out upon a roast garlic and parmesan mash, a redcurrant sauce is applied

Woodland Mushroom and truffle risotto with spinach, parmesan and butternut squash fondant

Winter Mess finds spiced Apples and Brambles bound with meringue in Cinnamon spiced Chantilly Cream

Hot Chocolate fondant with cream-line toffee sauce

Sherry Trifle with forest fruit and whipped cream

European Cheese platter with savoury crackers and homemade chutney

Coffee, wine and water included
Adults 110 € Children 55 €