



SOLE NEW YEAR'S EVE
by Tarragon TASTING MENU



ASSORTMENT OF CHEF'S SNACKS

Mushroom espresso macchiato, fresh chives.
Brie cheese baked in filo with forest fruit relish.
Home-made sourdough bread and melba toast
with rosemary butter.

STARTERS TO SHARE

Spicy prawn tartare, mango, lime + coconut infusion,
black wild rice.

&

Tartlet with caramelised onion and thyme pâté,
crispy beef, sweet soy emulsion.

&

Truffle croquettes with a porcini sauce, parmesan snow.

IN-HOUSE PASTA

Fagottini filled with langoustine, cherry tomato, aged
Parmigiano, lemon and prawn crème fraîche.

MAIN COURSE

Meagre fish (Gurbell) fillet served with a cherry tomato, basil and fish veloute, garlic roast potatoes, zesty asparagus.

OR

Black Angus beef fillet, buttery mashed potatoes, charred onion petals, pepper and truffle sauce.

DESSERT

Tarragon`s special NY dessert.

FIRST SEATING

19.00–21.15

€80

SECOND SEATING

21.45 ONWARDS

€120

(INCLUDES A GLASS OF PROSECCO
AND FIREWORKS AT MIDNIGHT)