

Ta Kris restaurant
New Year's Eve set menu

Ravioli filled with mozzarella di bufala and baby spinach.

Served with a tomato, garlic and basil sauce, a drizzle of extra virgin olive oil and fried baby spinach leaves.

Or

Prawns Thermidor.

Set on a bed of rice, topped with Thermidor sauce, grated cheese & baked.

Or

Smoked duck salad.

Served with mushrooms, apricots, walnuts, croutons, Madeira and balsamic dressing.

or

Stuffed calamaretti agro dolce.

Stuffed with sultanas, pine nuts, bell peppers, cheese, parsley and breadcrumbs. Accompanied with a beurre Blanc reduction.

Or

Asparagus with prosciutto & poached pear.

Fresh asparagus, Parma ham and dolce latte, served with poached pears in mulled wine and roasted hazelnuts.

Mushroom and leek soup.

Beef fillet.

Served with beef jus and brandy sauce, accompanied with sweet onions.

Or

Duo of duck leg confit and breast.

Set on mashed potatoes and served with a reduction of duck jus, orange, whiskey and honey sauce.

Or

Duo of seabass & meagre.

Stuffed seabass with a salmon mousse and poached meagre. Served with lemon, ginger, dill, kefir lime leaves and wine sauce.

or

Stuffed pork fillet.

Stuffed with apples, mushroom duxelles, dried fruits and prosciutto. Served with an apple and light mustard sauce.

Or

Venison rack.

Served with a rich venison jus, forest berries, port wine and hints of chocolate.

Dessert and coffee.

Festive petit fours.

Price €54.95