

La Bocaína Restaurant

**New Year's Eve
Dinner
8pm – 2am**

DINNER SERVED PROMPTLY AT 9PM

€75

per person

On Arrival Chilled Kir Royale

Appetisers

Home Made Soup

Creamy Smoked Haddock & Potato chowder served with warm crusty bread

Hallumi & Chorizo

Chargrilled greek cheese and spiced Spanish sausage served on a bed of mixed leaves with pesto dressing

King Prawn Salad

Sauteed king prawns and watercress salad with toasted pine nuts and sweet tomato chutney

Fried Mozzarella

Soft mozzarella encased in basil infused arborio rice served with pepperonata

Intermediate Course

A chilled palette refresher of melon and strawberry soups

Main Courses

Lobster Thermidor

Succulent pieces of locally caught lobster coated in a mornay sauce, parmesan and parsley lightly grilled in its shell

Fillet Steak

Flambeed fillet steak cooked to your liking topped with stilton and red pepper butter

Stuffed Chicken

Roasted breast of chicken filled with a pistachio and bacon stuffing accompanied with a parmesan volute

Falafel

Spiced middle-eastern chickpea patties served with roast tomatoes, chargrilled artichokes and tzatziki dip

All main courses come accompanied with minted new potatoes, roasted potatoes, carrots in dill, buttered leeks and green beans sautéed in garlic

Desserts

Pavlova

Crunchy meringue with a chewy centre topped with whipped cream and fresh raspberries

B52 Chocolate Mousse

Layered trio of Tia Maria, Baileys and Cointreau chocolate mousses accompanied with amaretti biscuits

Treacle Tart

Shortcrust pastry with a sticky golden syrup filling served with creme anglaise

Selection of Carte D'Or Ice Creams & Sorbets