New Year's Eve Set Menu

65pp for two courses | 70pp for three courses

Includes a glass of prosecco per person

Layla's

Starters

Scallop Ceviche
Blood Orange, Leche de Tigre, Fennel, Celeriac, Hazelnut & Dill *(3b, 6, 8, 9, 10, 11, 13)*

Burrata with Rhubarb Compote
Black Pepper & Basil *(1a, 4, 13)*
+Add Parma Ham (€5 supplement)

Beef Carpaccio
Truffle Oil, Rocket, Parmesan & Button Mushrooms *(4, 7, 12, 13)*

Mains

Gnocchi Cacio e Pepe
Pecorino Foam & Black Pepper *(1a, 4)*

Roasted Sea Bass Fillet
Yuzu Cucumber, Chives & Caviar Beurre Blanc *(1a, 4, 8, 13)*

Ribeye Steak (Supplement €12)
Roasted Garlic & Rosemary, Café de Paris Butter, Triple-Cooked Chips & Red Wine Jus *(1a, 4 ,8 ,9 ,10 ,12 ,13)*

Prawn Linguine
King Prawns, Chilli, Garlic, Cherry Tomato, White Wine & Parsley *(1a, 4 ,5d ,7 ,13)*

Margherita
Tomato, Mozzarella, Basil *(1a, 4, 10)*

Funghi e Taleggio
Mozzarella, Roasted Wild Mushroom, Taleggio, Crispy Onions *(1a, 4, 10)*

Bologna
Mozzarella, Mortadella, Creamy Burrata, Pistachio Pesto & Crushed Pistachio *(1a, 3f, 4, 10)*

Desserts

Vanilla & Blood Orange Panna Cotta
Blood Orange, Vanilla & Citrus *(4, 7)*

Vanilla Ice Cream
Extra Virgin Olive Oil & Maldon Sea Salt *(4, 7)*

Allergen Key: 1-Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats) / 2-Peanuts 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4-Milk / 5-Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp) / 6-Molluscs / 7-Eggs 8-Fish / 9-Celery / 10-Soya / 11-Sesame Seeds / 12-Mustard / 13-Sulphur Dioxide & Sulphites / 14-Lupin

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