

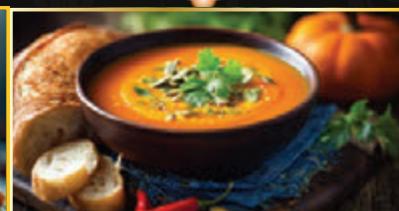


WAXYS

IRISH BAR & RESTAURANT

NEW YEARS EVE 3 COURSE MENU

WEDNESDAY
DECEMBER 31
20:00



CLICK TO VIEW

GLUTEN-FREE

VEGAN

FULL MENU

STARTERS

SPICED PUMPKIN SOUP

Velvety Smooth Pumpkin Soup Gently Infused With Festive Spices & Served With Warm, Lightly Toasted Bread — Comforting, Aromatic & Full

OR

CRISPY FRIED SHRIMP

Golden Crunchy Shrimp Served With A Rich, Creamy Homemade Garlic Sauce — An Indulgent & Irresistible Way To Begin Your Celebration.

MAIN COURSES

GRILLED FILLET STEAK

Tender, Perfectly Grilled Fillet Steak Crowned With Fragrant Spiced Garlic Butter, Alongside Crispy Oven Roasted Potatoes, Sweet Caramelised Carrots, & A Fresh, Crisp Side Salad. — A Luxurious Classic For A Special Night.

OR

ROAST SALMON

Delicately Roasted Salmon fillet, Moist & Flaky With a A fragrant lemon & dill sauce with Green Beans & Fluffy Mashed Potatoes, Finished With A Bright Touch Of Lemon For Perfect Balance.

OR

RATATOUILLE LASAGNA

A Hearty, Vibrant Lasagna Layered With Slow-Cooked Seasonal Vegetables & Mediterranean Herbs & A Fresh, Crisp Side Salad Colourful, Comforting, & Full Of Deep, Warming Flavours.

ONLY
€79
PER PERSON

GLUTEN-FREE

VEGAN

FULL MENU

DESSERTS

WARM APPLE STRUDEL

Flaky Golden Pastry Filled With Spiced Apples & Served Warm With A Generous Pour Of Silky Vanilla Sauce — Pure Festive Comfort.

OR

STICKY TOFFEE PUDDING

A Rich, Moist Sponge Drenched In Homemade Toffee Sauce — Indulgent, Decadent, And Impossible To Resist.

BEVERAGE PACKAGE

INCLUDED BEVERAGE

Enjoy A Complimentary Glass Of Wine, A Refreshing Draught Beer, Or A Festive Non-Alcoholic Drink To Complete Your New Year's Eve Dining Experience.

FULL MENU

VEGAN

GLUTEN-FREE

STARTERS

SPICED PUMPKIN SOUP

Velvety Smooth Pumpkin Soup Gently Infused With Festive Spices, Served With Warm, Lightly Toasted Bread — Comforting, Aromatic, And Full

OR

GRILLED SHRIMP (NO COATING)

Served With A Rich, Creamy Garlic Sauce
— An Indulgent & Irresistible Way To Begin Your Celebration.

MAIN COURSES

GRILLED FILLET STEAK

Tender, Perfectly Grilled Fillet Steak Crowned With Fragrant Spiced Butter, Served Alongside Crispy Roast Potatoes, Sweet Caramelised Carrots, & A Fresh, Crisp Side Salad. A Luxurious Classic For A Special Night.

OR

ROAST SALMON

Delicately Roasted Salmon Fillet, Moist & Flaky With a A fragrant lemon & dill sauce with Green Beans & Fluffy Mashed Potatoes, Finished With A Bright Touch Of Lemon For Perfect Balance.

FULL MENU

VEGAN

GLUTEN-FREE

DESSERTS

ICE CREAM

Rich chocolate ice cream paired with a light creamy vanilla ice cream
& served with whipped cream & chocolate sauce...

BEVERAGE PACKAGE

INCLUDED BEVERAGE

Enjoy A Complimentary Glass Of Wine, A Refreshing Draught Beer, Or A Festive
Non-Alcoholic Drink To Complete Your New Year's Eve Dining Experience.

GLUTEN-FREE

FULL MENU

VEGAN MENU

STARTERS

SPICED PUMPKIN SOUP

Velvety Smooth Pumpkin Soup Gently Infused With Festive Spices, Served With Warm, Lightly Toasted Bread — Comforting, Aromatic, And Full

MAIN COURSES

RATATOUILLE LASAGNA (VEGAN)

A Hearty, Vibrant Lasagna Layered With Slow-Cooked Seasonal Vegetables And Mediterranean Herbs.
— Colourful, Comforting & Full Of Deep, Warming Flavours.

DESSERTS

VEGAN BROWNIE

A rich, decadent traditional brownies using plant-based ingredients, delivering intense chocolate flavor, a perfectly fudgy/chewy texture.

BEVERAGE PACKAGE

INCLUDED BEVERAGE

Enjoy A Complimentary Glass Of Wine, A Refreshing Draught Beer, Or A Festive Non-Alcoholic Drink To Complete Your New Year's Eve Dining Experience.