

MENU OPTIONS

PLEASE CHOOSE ONE FROM EACH OF THE FOLLOWING COURSES TO CREATE A SET MENU FOR YOUR GROUP

STARTERS

Ravioli with Basil, Ricotta & Parmesan

beurre noisette with sage

Vaingan Katli (Aubergine 'Steak')

mustard seed & honey yoghurt

Pan-Fried Sea Bass

chorizo, baby tomatoes, rocket, pesto

Gnocchi with Oven-Dried Tomatoes

capers, buffalo mozzarella, rocket

MAINS

Sea Bream with Green Spice Paste

(depends on availability)

cherry tomatoes, green beans, sautéed potatoes & dill

Chicken with Sherry & Dried Porcini

pomme purée, seasonal vegetables

Pan-Fried Duck Breast

potimarron squash gratin, seasonal vegetables, red wine jus

Lamb Rump

gratin dauphinois, seasonal vegetables, salsa verde, madeira jus

Balsamic Onion Tian (Vegetarian option)

glazed carrots, butter & thyme roasted savoy cabbage



MENU OPTIONS CONTINUED

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DESSERTS

Hot Chocolate Mousse

crème chantilly

Pistachio & Lemon Cake

baked plums

Sticky Toffee Pudding

greek yoghurt & honey ice cream

Irish Apple Cake

caramel sauce