



PLATED DINNER MENU

STARTER

Choose two starters

Duck liver Parfait port and Cassis gel on sourdough bread

Cashel Blue Cheese Salad red wine poached pear, candied walnuts

Gravadlax Salmon with compressed cucumber, caper berries, citrus crème fraiche

Prawn and chorizo bruschetta pan fried prawn, chorizo, garlic and basil

Feta Nectarine Salad with pomegranate, toasted hazelnut, seasonal leaves

MAINS

Choice of two main courses

Roasted Chicken Supreme potato mousseline, wilted spinach, tarragon jus

Roast Fillet of Beef fondant potato, grilled asparagus, vine tomato, beef jus

Roast Salmon tenderstem broccoli, Lemon Mash, sauce vierge

Grilled Halloumi Salad roast Ramiro pepper and cherry tomato, smoked almonds

Sea Bass Bonne Femme smoked Pancetta, sorrel, peas lemon mash



PLATED DINNER MENU

DESSERT

Choice of one dessert

Dark Chocolate Tart

Lemon and Raspberry Sorbet

Raspberry Meringue Roulade with raspberry, mango coulis

Warm Apple and berry crumble with vanilla ice cream

VEGETARIAN

Vegetarian Starter

Smoked Sundried Tomato Bruschetta with buffalo mozzarella, micro basil, pesto and balsamic glaze

Superfood Salad Quinoa, squash, bean mix and toasted seeds

Vegetarian Main Course

Beetroot and Spinach Risotto crispy kale, Mascarpone and aged Parmesan

Tagliatelle Pasta with blue cheese, spinach and walnuts

Thai Green Coconut Vegetable Curry served with Basmati Rice