

Group Dinner

€69pp

-STARTER-

Cured Salmon

Smoked Salmon Rillettes | Trout Caviar | Fennel Salad

Suckling Pig Pork Belly

Goat's Cheese | Almond Shortbread | Apple and Peanut Vinaigrette
| Pickled Shallots

Celeriac Soup

Jerusalem Artichoke Crisp | Roast Chestnut Nibble | Olive Oil ⑤

-MAIN COURSES-

28 - Day Dry Aged Striploin of Beef

Wild Mushrooms Duxelles | Fine Bean & Parma Ham | Burnt Celeriac Purée |
Triple Cooked Chips | Jus

Pan Roast Hake

Garlic Pimentón Potato | Gremolata Sauce | Lemon

Jerusalem Artichoke

Carrot & Almond Panisses | Majada | Black Garlic Gel ⑤

-DESSERTS-

White Chocolate

Poppy Seeds | Almond | Mango | Lemon | Muscovado Ice Cream

Vanilla & Lime Cheesecake Mousse

Poached Rhubarb | Raspberry Gel | Basil Sorbet

Group Dinner

€79pp

-STARTER-

Cured Salmon

Smoked Salmon Rillettes | Trout Caviar | Fennel Salad

Suckling Pig Pork Belly

Goat's Cheese | Almond Shortbread | Apple and Peanut Vinaigrette
| Pickled Shallots

Celeriac Soup

Jerusalem Artichoke Crisp | Roast Chestnut Nibble | Olive Oil ⑤

-MAIN COURSES-

28 - Day Dry Aged Striploin of Beef

Wild Mushrooms Duxelles | Fine Bean & Parma Ham | Burnt Celeriac Purée |
Triple Cooked Chips | Jus

Pan Roast Hake

Garlic Pimentón Potato | Gremolata Sauce | Lemon

Jerusalem Artichoke

Carrot & Almond Panisses | Majada | Black Garlic Gel ⑤

-DESSERTS-

White Chocolate

Poppy Seeds | Almond | Mango | Lemon | Muscovado Ice Cream

Vanilla & Lime Cheesecake Mousse

Poached Rhubarb | Raspberry Gel | Basil Sorbet

Selection Of Farmhouse Cheese

Chutney | Grapes | Peach Jam | Crackers