



Unforgettable Gourmet Menu

€80- €90 per person

Pan-fried Scallops

Cauliflower puree, crispy caper, golden raisin puree

Home Cured Salmon

Dressed crab, brown bread crisp, citrus gel, pickled shallot

Foie Gras Torchon

Candied, walnuts, Granny Smith apple, fruit chutney, toasted brioche

Ricotta gnocchi

Apple crisp, smoked walnut, gorgonzola cream,

Pan fried Turbot

Sea lettuce, confit potato, fennel, saffron aioli

Pancetta wrapped Monkfish

Asparagus, potato puree, tempura monkfish cheek, basil cream sauce

Lamb Cannon

Minted garden peas, pearl onions, boulangere potato, rosemary jus

Beef Wellington

Roast garlic mash potato, sauteed wild mushroom, caramelised onion puree, red wine jus

Coffee Creme Brulee

Cocoa Nib Tuile, Vanilla IceCream

Hazelnut Souffle

sea salt chocolate ice cream, praline tuile

Chocolate & Apricot Delice,

yogurt sorbet

Any additional requests or preferences can be arranged