

Starters

Wild Mushroom, Caramelized Garlic & Chestnut Soup

Blue Cheese, Poached Pear & Rocket Salad with Maple Roast Pecans, Aged Balsamic

King Prawn Cocktail, Brandy Marie Rose, Pickled Mango & Pomegranate Salsa, Little Gem

Pulled Pork, Wild Mushroom & Gruyere Croquette, Truffle Mayo, Lambs Lettuce

Foie Gras & Confit Duck Terrine, Plum & Pear Chutney, Toasted Sourdough

Mains

Salmon & Prawn Wellington, Confit Savoy Cabbage, Champagne Butter Sauce

Pithivier of Spiced Pumpkin and Ricotta, Wild Mushroom Duxelles, Braised Red Cabbage

Corn-fed Chicken, Wild Mushrooms, Truffle & Parmesan Mash, Gravy

Crispy Pork Belly, Carrot & Anise Puree, Confit Potato Terrine, Wholegrain Mustard Gravy

8oz/227g Hereford Beef Fillet, Peppercorn Sauce, Slow Roast Vine Tomato (€5 Supplement)

Desserts

Spiced Carrot Cake, Cinnamon Cheesecake Frosting, Pistachio Gelato

Steamed Banana & Walnut Sticky Toffee Pudding, Whipped Cream, Butterscotch

Raspberry & Hazelnut Roulade, Raspberry Jelly, Praline Crumb

3 Courses from €45 ((The Number of Choices Per Course Depend on the Party Size)