

## **AMUSE**

A warm selection of home-made focaccia and dip (v)

## **STARTER**

Wild mushroom and goat cheese risotto topped with micro cress and finished with grana shavings (v) or

Champagne prawn tempura tossed in sweet chilli dressing or

Beef carpaccio topped with a honey and mustard dressing and parmesan

## MAIN

Oven baked seabass served with seasonal vegetables and a bearnaise sauce or

Chicken cordon bleu stuffed with Swiss cheese, Dijon mustard and served with mashed potato or

Vegetable strudel filled with sweet peppers, artichokes and mozzarella on a tomato fondue (v)

## **DESSERT**

Milk chocolate brownie served with salted caramel and vanilla ice cream

€60 per person

