

### **AMUSE**

Warm selection of focaccia, local olives and a sundried tomato dip (v)

## STARTER TO SHARE

Mini soft-shell taco served with a sea bass tempura, sriracha mayo and fresh lime & Argentinian beef fillet wrapped in a light filo pastry served with sweet chili and soya sauce & Arancini, filled with lobster, topped with wild garlic pesto & Salmon tartare served on fried crispy rice topped with salmon caviar & Fried camembert cheese fingers wrapped in kataifi pastry served with fig chutney (v)

## **INTERMEDIATE**

Cacio pepe risotto topped with shrimp and black truffle shavings

Wild mushroom soup (v)

## MAIN

Beef Wellington, fillet of beef with a mushroom duxelles wrapped in Parma ham and puff pastry

Fresh Scottish scallops with a prawn cream sauce topped with breadcrumbs and parmesan or

Asiago and porcini ravioli tossed in a brown butter with crispy sage and parmesan shavings (v)

# **DESSERT**

Warm chocolate pudding served with dark chocolate ice cream or

Baked pecan tart topped with salted caramel and vanilla ice cream &

Glass of Borgo Molino, Prosecco Millesimato Brut

€85 per person

