

WELCOME DRINK

Glass of Borgo Molino, Prosecco Millesimato Brut

AMUSE

Warm focaccia & olives (v) & Seaweed rice paper Vietnamese spring roll (v) (vg)

STARTER

Calamari and prawn fritto dusted with dehydrated seaweed, chili mayo and petit salad or

Chicken, bacon and leek voulevant topped with melted brie and cream sauce or

Capellini pasta with fresh tomato sauce, organic basil pesto and burrata cheese whip (v)

INTERMEDIATE

Seasonal Sorbet

MAINS

Classic beef Wellington wrapped in mushroom duxelles, Parma ham and puff pastry baked to your liking or

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

Cumin black bean roll served on guacamole and coriander yoghurt (v) (vg optional)

DESSERT

Baked Alaska
Chocolate sponge, mint ice cream topped with fluffy meringue
or
Passionfruit & Coconut
Sponge cake, passionfruit and coconut mousse topped with passion fruit

€75 per person

