

# To arouse your taste buds

## **Amuse-Bouche**

Smoked Duck Salad

## **Next**

Pulled Pork Crocket

*Served with apple salsa, piccalilli purée, mushroom Tarte Tatin and grilled Portobello mushroom*

*OR*

Herb Gnocchi

*Served with root veg ragu, pulled quail, and buttered beans*

## **Mains**

Choice of Confit Duck Leg, Beef Sirloin, or Lamb Fillet

*Served with a potato and thyme galette, parsnip puree, and a red currant and port reduction, as well as pan roasted asparagus, chestnut mushrooms and celeriac*

*OR*

Braised Octopus

*Served with grilled new potato, chorizo sausage, lemon beurre blanc, confit tomatoes, ratatouille, and seared sea bass fillet*

## **To Conclude**

Port Poached Pears

*Served with olive oil and lavender cake, raspberry gel, fior di latte and glassed nuts*

Chilled spice rum, lime, cucumber and basil shooters to conclude your evening

**PRICE PER HEAD - €80**