

To arouse your taste buds

Amuse-Bouche

Jerusalem Artichoke Cream

Topped with crispy bacon and puffed pork crackling

Next

Fresh Maltagliati Pasta

Tossed in a prawn bisque, chèvre and dill sauce

For The Beef Course

USDA Irish Sirloin

Basted with coffee and thyme butter, cooked sous-vide, then browned to perfection in a skillet, beside a potato galette painted with textures of carrot

To Conclude

Milk Chocolate Tart

Topped with peppermint gel and chocolate shards, candy popcorn, as well Gozo honey ice cream with vanilla, nutmeg

Spiced strawberry daiquiri shots to conclude your evening

PRICE PER HEAD - €65