

3-COURSE SET MENU

APPETISER

Pan-fried slice of French duck foie gras
figs, pistachio and bourbon purée

or

Boston lobster bisque
with brandy, samphire and cream

or

Forest mushroom soup

MAIN

Grilled natural grass fed beef tenderloin, 220g
Seasonal vegetables and red wine sauce

or

Pan-fried sustainable Irish salmon fillet
*seafood cream sauce with lobster, scallop, prawns and octopus,
crushed potatoes and asparagus*

DESSERT

Tiramisu cake

or

Peach crumble
with vanilla ice cream