

FESTIVE MENU A 2019

PARANGA

€36 PER PERSON

STARTER TO SHARE

Grilled octopus and fried calamari, potato and onion beignets  
with sesame seed crust, basil pesto injected buffalo  
mozzarella with cherry tomatoes and fresh rocket leaves,  
pulled beef and scamorza cheese croquette

MAIN COURSE

Roasted fillet of sea bass, smoked aubergine mash, grilled asparagus,  
olive powder, potato and cherry tomato millefeuille

OR

Duo of pork, braised pork cheeks, slow cooked pork belly, truffle scented mash potato,  
brunoise of root vegetables sauced with red wine jus

OR

Best end of turkey roulade stuffed with lardo di Colonata,  
chestnut and rosemary, served with fondant potato,  
wilted spinach with pine nut and raisins, sauced with Madeira scented jus

DESSERT

Degustation of chocolate with citrus

FESTIVE MENU B 2019

PARANGA

€42 PER PERSON

STARTER TO SHARE

Grilled fresh prawns and calamari, neonati fish fritters,  
saddle of hare wrapped in guanciale, seared pulled lamb and gruyere cheese croquettes,  
sliced bresaola, coppata and Parmesan shavings,  
complimented with basil pesto injected buffalo mozzarella  
with cherry tomatoes potato and onion beignets with sesame seed crust

MAIN COURSE

Pan seared fillet of meager, herbed potato cake, celeriac puree,  
vegetable ratatouille, seasoned with anchovy powder, finished with beetroot gel

OR

Roulade of corn fed chicken breast with herbs and guanciale,  
served with Parmesan crushed potato,  
carrot and sage puree, grilled asparagus, finished lime scented cream sauce

OR

Scottona beef fillet, truffle scented mash potato, pumpkin puree,  
wilted bok- choy and selected mushrooms, sauced with beef jus

DESSERT

Chocolate and berry creation

