

Starters

Blue Cheese, Poached Pear & Rocket Salad with Maple Roast Pecans, Croissant Croutons & Aged Balsamic

Crispy Chilli & Lime Prawns, Jerk Mayo, Pickled Black Radish

Wild Mushroom, Caramelized Garlic & Chestnut Soup

Pulled Pork Belly, Wild Mushroom & Gruyere Croquette, Truffle Mayo, Lambs Lettuce

Spiced Peanut & Black Sesame Glazed Chicken Skewer, Toasted Coconut, Caramelized Pineapple

Crispy Confit Duck Leg, Beet & Hoi Puree, Pickled Beets, Pomegranate, Orange Gel

Mains

Salmon & Prawn Wellington, Sautéed Bok Choi, Champagne Butter Sauce

Pithivier of Spiced Pumpkin and Ricotta, Wild Mushroom Duxelles, Braised Red Cabbage

Corn fed Chicken Breast, Apricot & Morteau Sausage Meat Stuffing, Cranberry & Thyme Jus

Cajun Spiced Pork Belly, Carrot & Anise Puree, Buttered Baby Carrots, Mustard Gravy

Slow Roast Beef Short Rib "Bourguignon", Black Bacon, Wild Mushrooms, Wasabi Cream

8oz/227g Hereford Beef Fillet, Peppercorn Sauce, Slow Roast Vine Tomato

Desserts

Spiced Carrot Cake, Cinnamon Cheesecake Frosting, Pistachio Gelato

Pecan Pie, Whipped Double Cream, Candied Pecans

Raspberry & Hazelnut Roulade, Raspberry Jelly, Praline Crumb

Spiced Apple Crumble, Christmas Custard, Madagascan Vanilla Ice Cream

3 Courses €55 (The Number of Choices Per Course Depend on the Party Size)