

Starters

Blue Cheese, Poached Pear & Rocket Salad with Maple Roast Pecans, 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

Mains

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 *(5 Supplement)*

Desserts

Spiced Carrot Cake, Cinnamon Cheesecake Frosting, Pistachio Gelato
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)