



WEEKEND FAMILY ROAST MENU 2020

Antipasti from Land & Sea

(served plated)

Green lip mussel with wakami and sesame seed wasabi mayo

Seafood rillette with crème fraîche

Home-made cured meats

Meat and fruit terrine served with apricot and raisin chutney

Stuffed marrow with ricotta and parsley

Pumpkin pannacotta with crushed pumpkin salad

Starter

(served plated)

Spinach & Ricotta Ravioli

Mushroom and truffle cream sauce,

herbs and Parmesan cheese

Main Course

(from the buffet)

Pan Fried Fish Fillet

Served with tossed calamari in white wine and herbs

Corn-fed Chicken

Roast leg and pan seared supreme of breast

served with creamy white cabbage and onion

Beef Rib Eye on The Bone

Slow roasted with garlic and thyme

served with Yorkshire puddings, mushroom sauce and red wine jus

Vegan Dish
(from the buffet)

Chickpea, Cauliflower & Fruit Tagine
served with spicy couscous

Accompaniments
(from the buffet)

Roast Potatoes
With garlic and herbs

New Potatoes
With sundried tomatoes, spinach and cream sauce

Root Vegetables
With parsley butter

Seasonal Vegetables
With olive oil and fine herbs

Assiette of Desserts
(served plated)

Dulce de Leche and Banana Cheesecake

Apricot Terrine

Pistachio Chocolate Bar

Price: €25.00 per person (inclusive of VAT)

Food Allergies and Intolerances

Should you have any questions regarding the content or preparations of any of our food please do ask one of our team members for assistance.