

# GROUP MENU

€69pp

## -STARTER-

### Cured Salmon

Smoked Salmon Rillettes | Trout Caviar | Fennel Salad

### Suckling Pig Pork Belly

Goat's Cheese | Almond Shortbread | Apple and Peanut Vinaigrette | Pickled Shallots

### Celeriac Soup

Jerusalem Artichoke Crisp | Roast Chestnut Nibble | Olive Oil (V)

## -MAIN COURSES-

### Dry Aged Fillet of Beef

Wild Mushrooms Duxelles | Fine Bean & Parma Ham | Burnt Celeriac Purée | Triple Cooked Chips | Jus

### Pan Roast Hake

Garlic Pimentón Potato | Gremolata Sauce | Lemon

### Jerusalem Artichoke

Carrot & Almond Panisses | Majada | Black Garlic Gel (V)

## -DESSERTS-

### Dark Chocolate Delice 70%

Salty Cookie Crumble | Mango Gel | Sorbet

### Tonka Caramel

Dulce De Leche | Praline Ice Cream | Blackberry | Hazelnut Tuile

### Selection Of Farmhouse Cheese

Chutney | Grapes | Peach Jam | Crackers

# GROUP MENU

€79pp

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### Suckling Pig Pork Belly

Goat's Cheese | Almond Shortbread | Apple and Peanut Vinaigrette | Pickled Shallots

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