

# SET MENU

## 3 COURSES MENU

*Starter • Main Course • Dessert*

### STARTERS

#### **Garganelli with Black Angus Beef**

Fresh garganelli pasta tossed with Black Angus beef, delicately finished in a rich jus with cherry tomatoes and fresh herbs

#### **Calamari Fritti**

Crispy golden-fried calamari, lightly seasoned and served with a delicate citrus aioli

#### **Oven-Baked Brie with Garlic, Chilli & Wild Honey**

Creamy brie gently baked with garlic and a hint of chilli, served warm with wild honey on the side and accompanied by fresh bread

### MAIN COURSES

#### **Char-Grilled Black Angus Rib Eye Steak**

Premium Black Angus rib eye, grilled to your liking and seasoned with our in-house smoked salt, served with crispy fries and roasted veges

#### **Slow-Cooked Pork Belly**

Tender pork belly with crispy skin, served on a bed of mash with rosemary-infused jus and roasted vegetables

#### **Chicken in Blanket**

Succulent chicken breast stuffed with mushrooms and mozzarella, wrapped in Parma ham, served with creamy mash potatoes and a wild rosemary jus

### DESSERTS

**Patisserie Selection of the Day**



## The Pavilion

Gastro Pub

Minimum 10 persons

€45 per person