

Set Menu Packages

Set Menu A	<u>Starters</u>
€40.00 per person incl VAT	
	Garlic Bread
	Cheesy garlic bread sprinkled with bacon dust
	<u>Or</u>
	<i>Spaghetti Carbonara</i> Classic carbonara with crispy pancetta, egg yolk & Parmesan cheese
	<u>Or</u>
	Soup
	Chef's cream of mushroom soup
	<u>Main Course</u>
	Pan Seared Salmon
	Served with herbed oil and fresh lemon wedge accompanied with
	crispy fries and crunchy salad
	<u>Or</u>
	Beef Tagliata
	Char grilled to your liking beef Tagliata with rucola, Parmesan
	shavings and roasted potatoes
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	<u>Or</u>
	Char Grilled Chicken Breast
	With in-house mushroom sauce, crispy fries and fresh salad
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	<u>Or</u>
	Full Rack of Ribs glazed
	With house made Jager sauce accompanied with crispy fries and
	seasonal salad
	Desserts
	Patisserie special of the day
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Set Menu B €45.00 per person incl VAT

Starters

Deep Fried Goat Cheese

Set on a bed fresh seasonal salad drizzled with honey

<u>Or</u>

Garganelli Beef

100% minced beef flamed in Rum & Jus with cherry tomatoes

<u>Or</u>

Spaghetti Vongole

Vongole clams tossed in garlic, fresh chili, cherry tomatoes & herbs

Main Course

Char Grilled Rib Eye Steak

Marble Australian Rib eye grilled to your liking seasoned with our inhouse smoked salt with crispy fries and roasted vegetables

<u>Or</u>

Pork Belly

Slow cooked crispy skin pork belly served on a bed of mash and rosemary infused jus with roasted vegetables

<u>Or</u>

Chicken in Blanket

Stuffed chicken breast with cream cheese & sundried tomatoes wrapped in Parma ham served with mash potatoes & wild rosemary Jus

<u>Or</u>

Sauteed Octopus

Fresh octopus in garlic with cherry tomatoes, fresh herbs, crispy fries & crunchy salad

Desserts

Patisserie special of the day