



HAPPY
Easter

21st April 2019

Amuse Bouche

Assorted savoury Pastries

Starters

Beef Carpaccio, Cipriani sauce,
garden leaves and parmesan shavings

or

Chicken and mushroom terrine, tonnato sauce,
dried tomato petals and caper berries

Main Course

Baked Salmon with Feta Cheese and Walnuts, sweet and sour
red capsicum pepper and sultanas

or

Pork Cheeks Smoked Celeriac puree, braised root vegetables

or

Herb Crusted Oven roasted Lamb, celeriac puree,
honey glazed carrots and jus

Dessert

Espresso Crème Brulee, toasted almonds,
vanilla ice cream and chocolate sauce

€35.00 per person