

DINNER MENU

Two Course €39.95 | Three Course €49.95

STARTERS

PRAWN & AVOCADO SALAD

smoked tomato aioli

SWEET CORN SOUP

corn fed chicken, brioche tuile

HEIRLOOM TOMATO TART

eggplant, rosemary & parmesan

TAGLIATELLE

king crab, lemon & black pepper

BEEF CARPACCIO

fois gras, porcini, mushroom vinaigrette

CALAMARI

salt & vinegar powder, lime, chilli & yogurt dressing

MAINS

MANOR FARM POACHED & ROASTED CHICKEN

braised leeks, mustard puree, chicken fat

MASH TREACLE GLAZED SIRLOIN STEAK

pont neuf, pickled onion rings, café de paris butter

KISH FISH SALMON FILLET

rosemary potato, cauliflower, snap peas, lemon relish

TORTELLINI

celery root, parmesan cheese & black truffle

COD POACHED WITH FENNEL MINESTRONE

roast tomatoes & courgettes, basil new potatoes

SWEET POTATO TOURTE

snap peas, girolles & chickpeas, pearl onions

DESSERTS

LEMON TART

ricotta & almond ice cream

COCONUT MERINGUE

mango, papaya, passion fruit sorbet

EXPEDITION KITCHEN 66 CHOCOLATE DOME

coffee & milk ice cream