

## COLD SIDES (CHOOSE 2)

Beetroot, Fivemiletown goats cheese, candied pecan nut Courgette salad, sun dried tomatoes, feta, black olive, pinenuts Rocket salad with pomegranate, orange, walnut, feta Baby potato Salad with cucumber, pickled shallots, toasted pumpkin seed Red cabbage slaw, apple, golden raisins, lime, and curried mayonnaise Mixed leaf salad with vinaigrette dressing

## HOT SIDES (PLEASE CHOOSE TWO)

Broccoli with almond brown butter Green beans with smoked pancetta, pecorino cheese Roast rainbow carrots, coriander, toasted seeds Grilled green asparagus, lemon zest, Macroom ricotta Rosti potato

Gratin potatoes

Baby potatoes in herb butter

Basmati rice



## SHARING PLATTERS OR GRAZING TABLE

Seafood Sharing Platter (€25pp supplement) a selection of local seafood Oysters, Smoked Salmon, Mussels, Clams, Crab, Breads, Salads and dips Charcuterie Selection (€18pp supplement) - a selection local produce

Cured meats, Irish Cheese, Smoked Salmon, Hummus, Olives and Toasted Nuts with Breads and Crackers

## Mains

Braised Irish beef Bourguignon Soy and honey glazed pork belly Herb crusted lamb rump with salsa verde Zaatar roast chicken with grilled lemon Thai chicken curry with crispy vegetables Seared fillets of sea bass Spiced prawn and calamari empanadas Pesto Arancini in a spicy tomato sauce Tuscan Butter Bean Stew Chickpea and spinach, coconut curry sauce Traditional beef lasagna DESSERT SELECTION A Selection of seasonal desserts