

Amouse Bouche ~

**Smoked Salmon turnets with Horseradish Sauce
and Cream Cheese Mousse.**

Starters ~

**Pan Seared Parma Ham & Caramelized Peach on toasted Brioche
with Raspberry Dressing.**

Chicken Liver Pate on a Granny Smith Apple & Parsnip Salad

Soup ~

Cream of Mushroom, with Fresh Basil Croute & Truffle Oil

Light Tomato Consommé with a Herb Cream

Fish ~

**Roast Darne of Salmon topped with a Mussel Crust
and Fennel beurre blanc.**

Mains ~

12oz Sirloin of Irish Beef on Scallion Mash with a Thyme Jus.

Roast Leg of West Cork Lamb rolled in Fresh Herbs with a Mint Jus.

**Pan fried Barbary Duck Breast served on pancetta infused pak choi
With a Wild berry Jus.**

Sorbet ~

Champagne Sorbet with Praline Walnuts

Desserts ~

Home-made Raspberry Cheese Cake

Rich Bannoffee Pie

Finale ~

Petit Fours with Tea or Coffee