



GALA DINNER MENU

TO START

Vine Tomato and Smoked Bacon Soup

Basil Croutons & Freshly Baked Bread

Confit Duck Salad

Pomegranate Seeds, Roasted Hazelnuts & Sweet Chilli Dressing

Ardsallagh Goats Cheese Mousse

Sourdough Bread & Balsamic Syrup

THE MAIN EVENT

Chargrilled Striploin of Beef

Roasted Shallots & Burgundy Jus

Grilled Fillet of Cod

Marinated in Cajun Spices and Yogurt & Sauce Vierge

Wild Mushroom Risotto

Basil Parmesan Crisp & Truffle Oil

All Accompanied with Fresh Market Vegetables, Creamed & Roast Potatoes

TO FINISH

White Chocolate & Raspberry Tiramisu

White Chocolate Sauce

Baked Lemon Tart

Candied Citrus Zest

Warm Apple & Oat Crumble

Vanilla Anglaise

Served with freshly brewed Tea or Coffee