

Starters:

Cheddar & Leek Tartlet, Pear & Ginger Puree & Candied Walnut	€7.45
Wild Mushroom Risotto with Sauté Wild Mushrooms	€7.50
Today's Fresh Soup & Garnish	€4.00
Confit of Duck Leg on Red Cabbage with a Duck Jus	€8.00
Gravalax of Salmon with Mixed Leaves, Baby Tomatoes and Black Olives	€7.00
Nougat of Valrhona Chocolate & Foie Gras with Physallis Chutney & Crisp Pain d'Epices	€9.50

Main Course:

Breast of Thornhill Duckling, with Orange Gels & Celeraic Puree, Roasted Potatoes & Beetroot	€22.50
Breast of Chicken on a Goats Cheese Risotto with a Carrot & Star Anise Puree & a Veal Sauce	€20.95
Fillet of Sea Bass, Salsify Puree, Confit Salsify & Garden Peas	€23.50
Baked Fillet of Cod with Celeriac Puree, Creamed Cabbage & a White Wine Sauce	€21.95
Panfried Irish Sirloin Steak with Bhaji Onions, Café De Paris Butter & a Veal Jus	€21.95
Puy Lentil & Vegetable Pie, Potato & Parmesan Crust, Celeriac Puree & Roisti	€16.50