

# Platinum Dinner

## Menu 4

[Please Choose]

One Starter

One Main

One Dessert

### Starters

Warm Salad of Wood Pigeon, Frissee Leaves, Roasted Hazelnuts, Green Beans and Orange

Herb Crusted Salmon Ballontine, Pickled Cucumber, Horseradish Mustard Seed Cream

Asian Tiger Prawn Salad, Soba Noodles, Cucumber, Scallions and Mint, Chilli & Lime Dressing

Slow Braised Pork Belly, Butternut Squash, Star Anise Reduction, Toasted Sesame Seeds

### Dessert

Raspberry and White Chocolate Crème Brulee, Crisp Raspberry Macaroon, Raspberry Mascarpone

Apple Raisin and Cinnamon Strudel, Vanilla Anglaise, Maple Syrup and Pecan Ice-cream

Orange Citrus Tart, Lime Crème Fraiche, Wexford Strawberry Compote

“With Taste” Assiette of Desserts



### Main Course

Pan Roasted Angus Beef Fillet, Turnip & Potato Dauphinoise, Nage of Wild Mushrooms, Red Wine and Tarragon Jus

Roast Loin of Lamb, Melody of Baby Vegetables, Celeraic Potato Gratin, Caramelised Shallot Jus

Seared Monkfish, Braised Duck, Roast Sweet Potato, Baby Fennel, Lime Reduction

Roast Fermanagh Free Range Chicken, Chorizo, Saffron and Chick Pea Ragout, Olive Oil Mash, Fine Green Beans



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