



Starter

Cream of sweet potato soup, garnished with pearl barley & wilted greens

Or

*Ravioli stuffed with ricotta and tartufo,
dill cream, tomato concasse,
finished with crispy Jamon Serrano*

Main course

*Beef tenderloin set on cremini mushroom ragout,
enhanced with a hint of Irish cream liquor*

Or

*Tuscan chicken slowly cooked in white wine and cream
set on spinach and sun-dried tomato soffritto*

Or

Fillet of sea bass 'Paupiette'

Side dishes

*Vegetable ribbons glazed with thyme butter
Fondant potatoes*

Dessert

White chocolate and pistachio dome

Or

Strawberry and prosecco pannacotta

€35 per person inclusive of unlimited house wines, water, beer, soft drinks and coffee

