

THE VILLAGE MENU

To Start

Spicy Italian Mussel Soup

served with black olive bruschetta

or

Tahini Grilled Chicken & Butternut Squash

served over jeweled freekeh with chick peas, pomegranate, cucumber, mint, cherry tomatoes & olives

or

Roasted Jerusalem Artichoke Risotto

tossed Italian carnaroli rice cooked with Jerusalem artichoke topped with ratatouille vegetables

Main Course

Argentinean Grass Fed Beef Sirloin

with sautéed assorted mushroom, herb crumbs, pumpkin & red bell pepper ketchup

or

Sous Vide Free Range Chicken Supreme

served over a three bean & pancetta casserole with black pudding

or

Pan Fried Local Pork Loin Steak

served with Cider Braised red cabbage & gingered apple puree

or

Slow Roasted Fillet of Fresh Salmon

with warm horseradish new potatoes, beetroot fondants & salsa verde

Dessert

Daily Selection of Desserts

€38 per person