

# Festive Season Banquet

## To Start

### **Tahini Grilled Chicken & Butternut Squash**

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

### **Warm Parmigiana & Straciatella**

baked eggplant with tomato & basil served over creamy mozzarella treads

## Entrée

### **Roasted Jerusalem Artichoke Risotto**

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

### **Stricchetti Salmone & Finocchio**

fresh egg pasta bows tossed with salmon chunks, grilled fennel, sundried tomato & basil in a creamy white wine sauce

## Sorbet

### **Lemon & Limoncello Sorbet**

## Main Course

### **Argentinean Grass Fed Beef Sirloin**

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

### **Crispy Local Pork Belly & Sticky Ribs D**

**€18.95**

served with sweet potato puree, a peanut, mango & chili salsa

### **Fresh Fish of the Day**

## Dessert

### **Daily Selection of Desserts**

58 per person

