

Grain

FUNCTION MENU NO 5

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SNACKS

-TO START-

Goat cheese 'Royale', BBQ asparagus, aged balsamic dressing

OR

'Lasagne Nera', calamari, squid ink and nduja

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-MIDDLE COURSE-

Pithivier of celeriac, chevre and black truffle

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-TO FOLLOW-

Roasted dentex, tempura of black prawn, cocoa beans, Morteau sausage, garlic and saffron aioli

OR

Slow cooked fillet of milk fed veal, bottarga butter, cuttlefish, beetroot & plum purée

All mains are accompanied by potatoes and seasonal vegetables.

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-TO FINISH-

V.B Baked and glazed white chocolate cheesecake, passion fruit sorbet

Coffee & Petit Fours

€60.00

Price per person