

Prain

FUNCTION MENU ^{NO}3



SNACKS

-TO START-

Pressed terrine of duck confit, roasted sweet potatoes and brassicas, pickled pears

OR

Papiri form Gragnano calamari ragout, chilli and marjoram



-TO FOLLOW-

Steamed smoked sea bass, charred aubergine, confit tomatoes, black olive and chevre

OR

BBQ Rump of milk fed veal, bonito butter, mushroom 'garni', vin jaune

All mains are accompanied by potatoes and seasonal vegetables.



-TO FINISH-

Passion fruit Meringue, crème fraiche

Coffee & Petit Fours

€50.00

Price per person