



 Crisp pastry parcel filled with soy Beef fillet, vegatables on a hot sour sauce

STARTERS

- Pan seared Queen Scallops upon a light Prosecco and Asparagus
- Ogen melon, smoked Salmon, King Prawn and crab platter with a trio of salsas

MAINS

- Prime Fillet Steak Chargrilled with wild mushrooms & rioja reduction served with bouangaire potatoes
- Pan seared SeaBass fillet with a Lemon chive, Fresh Tomato butter slasa, served with sauté
- potatoes
 Breast of chicken with duxelle filling upon a light madiera jus, served wit mini herb croquettes

DESSERTS

- Apple and Pear Roll served with a
- raspberry coulis.
 Limoncello Tiramisu served with
 Cream & a Shot
- Tapas Special Cheesecake

€85 PP €20 DEPOSIT CHAMPAGNE ON ARRIVAL CHAMPAGNE & GRAPES AT MIDNIGHT