



Menu

Gateau of Duck Rillettes, Apple and Foie Gras
with a Truffle Jus

Sweet Potato Ravioli, Seared Halloumi, Basil Oil (V)

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Loin of Venison, Pickled Red Cabbage, Parsnip Puree
and Fondant Potato

Pan Fried Sea Bream, Pea Risotto, Sauce Vierge

Mile Feuille of Mediterranean Vegetable Provencal with
Spiced Roasted Cauliflower (V)

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Poached Granny Smith, Creme Chiboust, Hazelnut Crumb,
Saffron Anglaise

Melting Chocolate Fondant with Passion Fruit Ice-Cream

The PHANTOM of the OPERA

Sourdough Baguette

Overture

Think of me...

Monkfish Scampi, Homemade Tartare Sauce and Leaves

Angel of music...

Twice baked Cheese Souffle accompanied by a Tomato Salsa
and Leaves with Parmesan Shavings

Music of the Night...

French Onion Soup topped with Gruyere Toast

Interlude

Phantom of the Opera...

Steak accompanied by rustic twice- cooked Fries and Beer Battered Onion Rings
alongside Peppercorn Sauce

All I ask of you..

Fillet of Cod on bed of Ratatouille served with an Olive Tapenade and Herb Oil

Wishing you were somehow here again...

Mushroom Bourguignon severed in a French Sourdough Bread Bowl topped with a Parmesan Crisp
with Pont Neuf Potatoes and Tenders Stem Broccoli

Finale

Wandering Child...

Crème Brulee served with Blueberries and Raspberries with a Caramel Basket

Point of no return...

Paris-Brest with Almond Cream drizzled in White Chocolate

Bravo Bravo....

Crepes Suzette with a light dusting of Icing Sugar
served with Homemade Vanilla Ice Cream

Prima Donna

Masquerade Shortbread





Menu

Starters:

Ham “Rolka” with Horseradish Whipped Cream

“Kulajda” Soup with Wild Mushrooms, Dill, and Poached Eggs (V)

Chicken Liver Pate with Caramelised Red Onion Chutney and Toasted Bread

Mains:

Slow Roasted Beef with “Svickova” sauce, Carlsberg Dumplings, Fresh Lemon, Cranberries and Whipped Cream

Salmon in Herb Crust, Dauphinoise Potatoes and Tender stem Broccoli

Risotto with Oyster Mushrooms, Parmesan Cheese, and Parsley (V)

Desserts:

Baked Apple in Puff Pastry, with Custard and Vanilla Ice cream

Poppyseeds cake with Raspberries, Blueberries, and Lemon Sorbet (V)

Czech Pancakes served with Fresh Fruits, Whipped Cream and Chocolate decoration



Farmhouse Vegetable Soup
with Irish Soda Farls

Colcannon Balls with Chargrilled Asparagus

Pork Belly with Apple Cider Vinaigrette
and Black Pudding Crumb



Lamb Loin served with Lamb Shoulder Stew
sauteed Kale and a Jus

Twice Baked Cheese Souffle
with Creamed Leeks and Crispy Kale

Saffron Cod in Tomatoes and Potatoes



Chocolate Guinness Cake
served with Baileys Cream

Hazelnut Fruit Crumble
served with Elderflower Custard

Chocolate and Whisky Souffle