

Menu

STARTER

Woodland Mushroom Risotto
with herb and parmesan cream sauce

OR

Squid Ink Pasta
Simmered in a white wine and leek sauce with prawns, garlic & chillies

Artichoke and Leek soup with Smoked Pork Belly en croûte

ENTREES

Grilled Beef Rib-eye
Wild mushroom compote, Pomme Pont-Neuf
Infused with thyme jus

OR

Salmon Supreme
Tossed in Champagne Cream, with fennel & baby spinach

DESSERT

Belgian Dark Chocolate Tart
Vanilla ice ball infused with Bailey Ganache

OR

Labranda Warm Crumble
with apple and forest berries topped with almond crumble

Coffee and Petite treats

€85.00 per couple including a Bottle of Sparkling Rose' Wine

(Vegetarian and gluten free are available)