

### Chef's Selection of Canapés

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#### Portán Lobster

Garden Fennel, Carrot, Rossini Caviar, Spiced Bisque  
2,3,4,5,9,14

#### Coolea Cheese Ravioli

Wild Mushroom, Truffle, Onion Broth  
2,3,4,5,9,14

#### Cured Goatsbridge Trout

Oyster Cream, Apple, Nori, Bonito Vinaigrette  
3,5,6,14

#### Castletownbere Scallops

Cauliflower, Lime, Vadouvan, Coriander  
3,5,6,14

#### Foie Gras Mi-Cuit

Rhubarb, Ginger, Spiced Bread, Hazelnut  
3,5,6,14

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#### Label Rouge Free Range Chicken

Breast, Leg, Savoy Cabbage Choux Farci, Jerusalem Artichoke, Morel, Sauce Albufera  
3,6,14

#### Skeaghanore Duck

Breast, Royal, Garden Turnip, Spiced Duck Sauce  
3,6,8,14

#### Pat McLoughlins Beef Fillet

Short Rib, Roscoff Onion, Cep Purée, Truffle Sauce  
2,3,14

#### Wild Sea Bass

Portán Crab Cannelloni, Spiced Tomato Fondue, Glenbeigh Mussels, Bouillabaisse  
3,10,11

#### Black Sole Ballotine

Carrot, Salsify, Kumquat, Vin Blanc Sauce  
3,6,8,9,14

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#### Whipped Frozen Coconut Marshmallow

Compressed Pineapple, Passionfruit Curd, Lychee Sorbet  
3,8,11

#### Spiced Apple Mille Feuille

Calvados Crèmeux, Crème Brûlée IceCream  
2,3,6,8

#### Strawberry Soufflé

White Chocolate & Ginger Sauce, Strawberry Sorbet  
3, 8,11,14

#### Valhrona Chocolate Mousse

Peanut Namelaka, Salted Caramel, Banana  
1,3,6,8,10,11

#### A Selection of Cheese

3,6,14

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### Petit Fours & Premium Tea & Coffee Selection

1. Nuts 2. Celery 3. Dairy 4. Crustacean 5. Mollusc 6. Gluten 7. Sesame 8. Eggs 9. Fish 10. Peanuts 11. Soybean 12. Mustard 13. Lupin 14. So2/Sulphates