

LE GRAND PEY

MENU

STARTERS

Vegetable Soup

Goats cheese bonbon with pickled baby beets & caramelized pecan salad

Prawn cocktail with chipotle marie rose sauce, quail egg, baby gem salad
& salted peanuts

Chicken & Mushroom Vol-Au-Vont, puff pastry case, free range chicken
fillet and wild mushroom Velouté

MAIN COURSE

Irish chicken breast, celeriac purée, parsnip crisp, potato fondant,
sautéed leeks, chicken beer jus

Pan-seared Atlantic cod, dill and pea puree, sautéed cabbage, peas,
crispy lardons, grilled asparagus & baby carrots

Fettucine pasta green olives, aubergine, sundried tomatoes,
basil pesto creamy sauce

Slow cook beef brisket with horseradish mash, roast veg, port jus

DESSERT

Lemon tart meringue, summer berries, raspberry sorbet

Black forest gateaux, chocolate sauce, cherries,
Madagascan vanilla ice-cream

Selection of luxury ice-cream

Served with speciality tea/coffee