



MADLIENA LODGE

Easter Sunday Lunch

1st April 2018

Amuse-Bouche

Ricotta mousse in a cone, guanciaie crumble & truffle pears

Starter

Roast parsnip & local honey soup with toasted garlic brioche croutons (v)

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Twice baked bouche de chevre soufflé, local broad bean & tomato conserve salad, puffed grains & aged balsamic dressing (v)

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Sous-vide & grilled local octopus with sweet potato, roasted spring onion & herb oil

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Aquarello risotto with a ragu of braised wild boar & roasted Piemonte hazelnuts

Main Course

Duo of lamb, sous-vide lamb rump & slow cooked lamb shank roulade, beer braised turnip puree, roasted baby carrots & jus

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Grilled beef bavette, confit of garlic puree, Jerusalem artichoke crisp & parsley dressing

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Poached wild seabass with smoked cauliflower puree, roasted pak choi & shellfish sauce

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Beetroot gnocchi with a spinach & pecorino veloute, roasted walnuts (v)

Dessert

Homemade chocolate brownie, caramelised banana, mini Easter egg ice cream

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White chocolate & local strawberries mille foglie

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Homemade granny smith apple sorbet

PRICE - €45.00PP

