



hundred acre bar set dinner menu

entrée

served tapas style

mezze board served w a selection of tapenades & dips
scallop & chorizo skewers served w hummus & ripped lemon
duck pancakes w pickled cucumber, eggplant, orange & mint salad, rice noodles & noch chan
hab calamari w fatoush salad, zested labna, lemon & garlic mayo
chilli con carne w dusted pita & cucumber fraîche

main

your choice of

charred eye fillet w pea colcannon, wrapped beans,
beetroot butter & jus

roasted pork loin w sweet potato & spinach mash,
pineapple jam, asparagus & crackling jus*

fish of the week - please see weekly special

tartufo risotto w green peas, swiss brown mushrooms,
crumbled blue cheese & fraîche

shoestring chips to share

dessert

a selection of cheeses (changes weekly) with fruit paste, pear & lavosh
&
an assortment of house made petits fours and nougats to tantalize your taste buds

espresso coffee

72.5 per person
minimum 20 guests
1 bill per table