

# Included in the Package

## Starter

GUINEAFOWL TERRINE  
with raisin toast, apple & raisin chutney

CHICKEN, ASPARAGUS & CAMEMBERT TART  
with tossed green salad

HOT SMOKED SALMON  
with celeriac remoulade & sun blazed tomatoes

CHARENTAIS WITH PROSCIUTTO  
with a frisee, black pepper & vanilla dressing

## Main course

CORD FED CHICKEN SUPREME  
filled with lemon, majoram & peppers, with rosemary fondants & fine beans

ASIAN SPICED DUCK BREAST  
sweet potato fondant, braised chicory, fine beans & Szechuan sauce

PAN-FRIED BEEF FILLETS  
pomme mousseline, sautéed mushrooms, wilted spinach & asparagus, olive & pepper dressing

MARINATED CUMIN SCENTED LAMB RUMP WITH LAMB LEG CONFIT  
carrots, squash purée, fennel & thyme sauce

## Desserts

WARM FRENCH APPLE TART  
caramel ice cream

RHUBARB BAKEWELL  
apricot jell, Greek yoghurt ice cream

TRANCHE DE TRIO CHOCOLAT  
Greek yoghurt & vanilla sorbet

COFFEE DACQUOISE  
chocolate & ginger biscuit



DE VERE

GRAND CONNAUGHT ROOMS