
MEDINA

SET MENU 1

STARTERS

Roast Pumpkin Soup (v)
Sautéed Oyster Mushrooms
Or
Asparagus Risotto
Porcini Mushrooms, Parmesan
Or
Seabass Tartar
Crushed Avocado, Chili and Spring Onions

MAINS

Seared Fillet Of Seabass
Crushed Potato, Buttered Greens, Saffron Scented Velouté
Or
Christmas Turkey
Chestnut and Sausage Stuffing, Buttered Sprouts
and Honey Glazed Carrots, Turkey Gravy
Or
Local Belly Pork
Buttered Carrots, Pulled Pork, Fondant Potato, Pan Juices
Or
Grilled Halloumi
Honey Glazed Halloumi, Grilled Vegetables, Pomegranate and Coriander Salad

DESSERT

Lemon Pannacotta Berrie Textures

€ 48.00PP

SET MENU 2

STARTER
Roast Pumpkin Soup (v)
Sautéed Oyster Mushrooms

INTERMEDIATE
Paccheri Suckling Pig Ragu
Sautéed Oyster Mushrooms, Cream

MAINS
Red Snapper
Crushed Peas, Saffron Scented Velouté
Or
Grilled Fillet Of Beef
Creamed Potatoes, Buttered Greens, Barolo Reduction
Or
Christmas Turkey
Chestnut and Sausage Stuffing, Buttered Sprouts
and Honey Glazed Carrots, Turkey Gravy

DESSERT
Chocolate And Orange Tart, Vanilla Ice Cream

Coffee and Mince Pies

€ 55.00PP

Reception Menu

Selection of Cold Canapés

Smoked Salmon and Avocado Blinis
Marinated Seabass, Caviar
Beef Tartare, Cured Egg Yolk
Quail Egg, Truffle Mayo, Dried Black Olive
Crushed Burrata and Alici
Chicken Liver Pâté, Grape, Walnut Tartlet

Selection of Hot Canapés

Rabbit Arancini, Grated Pecorino
Falafel, Whipped Goats Cheese (V)
Duck Spring Rolls, Sweet Chili
Fish Pie, Whipped Potatoes
Lamb Koftas, Mint Dressing

Selection of Flying Buffet

- Warm Spiced Chicken
Grain Salad, Carob Yoghurt

Carob Glazed Grilled Octopus
Aubergine Caviar

Risotto Milanese
Saffron, Parmesan,Butter

Selection of Desserts

Lemon Merengue
Chocolate Tart
Mince Pies

€ 38.50pp

Should the set menu not align with your dietary requirements, our team will be pleased to provide appropriate alternatives.