



# *Delphi Deluxe Package*

## *Menu Selector*

€125 per person

### **Confit Duck Leg Parcel** [4, 6, 12, 13, 14]

*Spring Onion Purée, Blueberry & Red Wine Dressing*

### **Goats Cheese Salad** [7, 13]

*Beetroot puree, pickled beets, seasonal salad*

### **Gin Cured Salmon Gravalax** [9, 13]

*Orange & saffron aioli, crispy capers*

### **Maple Braised Pork Belly** [12, 13, 14]

*Smoked red pepper & orange salsa, spinach sponge, apple & vanilla puree*

### **Compressed Melon and Fruits**

*Fruit gels and raspberry sorbet*



### **Oven roasted tomato soup cheese crouton** [4, 12, 14]

*Cream of vegetable soup, sunflower seeds* [7, 12, 14]

*Cream of honey parsnip and lemon thyme soup* [7, 12, 14]



### **Fillet of Monkfish** [7, 9, 19, 12, 14]

*Prawn and rock chive risotto, cherry tomatoes and fennel butter*

### **Seared Seabass** [7, 9, 12, 14]

*Spring onion potato, asparagus and parsley butter*

### **Herb Crusted Cod** [4, 7, 9, 12, 14]

*Confit cherry tomatoes, and fish veloute*

### **Roast Supreme Of Chicken Breast** [12, 14]

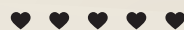
*Celeriac and carrot rosti, purple broccoli and lemon thyme jus*

### **Roast Mayo Lamb Rump** [7, 12, 14]

*Gratin potatoes, sautéed fine beans, baby carrots and mint sauce*

### **Sirloin of Beef / Fillet of Beef** [7, 12, 14]

*Creamed potato, tender stem broccoli and red wine jus*



### **Trio of desserts**

#### ALLERGENS

1. Peanut  
2. Tree Nuts  
3. Sesame

4. Wheat  
5. Lupin  
6. Eggs

7. Milk  
8. Soya  
9. Fish

10. Crustaceans  
11. Molluscs  
12. Celery

13. Mustard  
14. Sulphites