



SET MENU
NOVEMBER 2018

APPETISER

FIRST COURSE

Salad of cured duck ham with shrimps, pomegranate, and citrus vinaigrette

MAIN COURSE

Iberian pork shoulder confit, pine mushroom and pumpkin rice

DESSERT

Apple strudel with cinnamon ice cream

RRP: 39.00€ VAT INCLUDED

Drinks not included

*All prices in Euros VAT inclusive.
We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.
Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.*