

Winter Menu 2021/22

Option 2 - Vegetarian 300€ perperson perweek

Day 1

Basil pappardelle pasta, heritage tomato sauce, breaded mozzarella, fresh basil Peaches, raspberries and lemon ice cream

Day 2

Aubergine parmigiana, dressed greens
Passion fruit meringue pie

Day 3

BBQ veggie skewers, triple cooked chips, cheesy red cabbage slaw

Pistachio cake, blackberry ice cream

Day 4

Mushroom and pepper tartiflette, home pickled vegetables, salad, bread

Chocolate mousse, raspberries, mint

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Day 5

Field mushroom, courgette ribbons, pinenuts, artichokes, cherry tomatoes, new potatoes, parsley, basil, lemon purée, parsley purée

Red Fruit crumble, fresh berries, crème anglaise

Red, White or Rose wine included with dinner

Also included:

Continental breakfast on 7 mornings

Different hot option for breakfast on 6 mornings

Extras:

Extra course of cheese on 5 days: 25€ per person

Afternoon tea on 5 days: 25€ per person

